

THE



KITCHEN EQUIPMENT MANUAL

EQUIPMENT DESCRIPTIONS & PRODUCT DATA SHEETS



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	1.1
Equipment Description:	Sneeze Guard
Use:	The sneeze guard attaches to the top of the Serving Line on the customer side of the Line and shields the foodservice equipment from customers.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

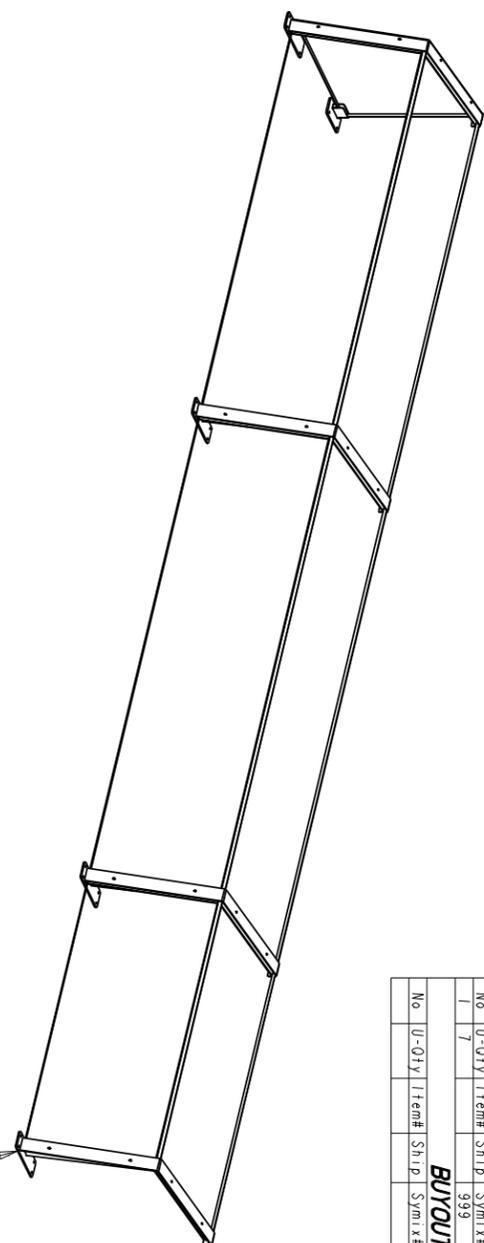
CUSTOMER ITEM: 1

CUSTOM FOOD SHIELD
772083 - 1
1 RECD

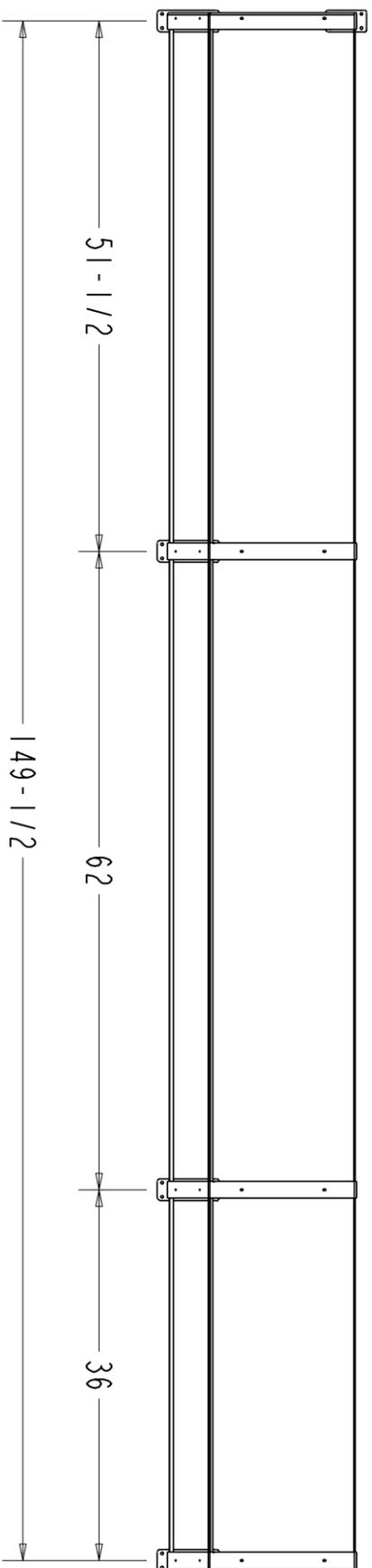
BUYOUTS BY BSI

No	U-Of-Y Item#	Ship	Sym#	DESCRIPTION
1	7		999	GLASS: TEMPERED 3/8" POLISHED EDGES
BUYOUTS BY CONCEPT SERVICES				
No	U-Of-Y Item#	Ship	Sym#	DESCRIPTION

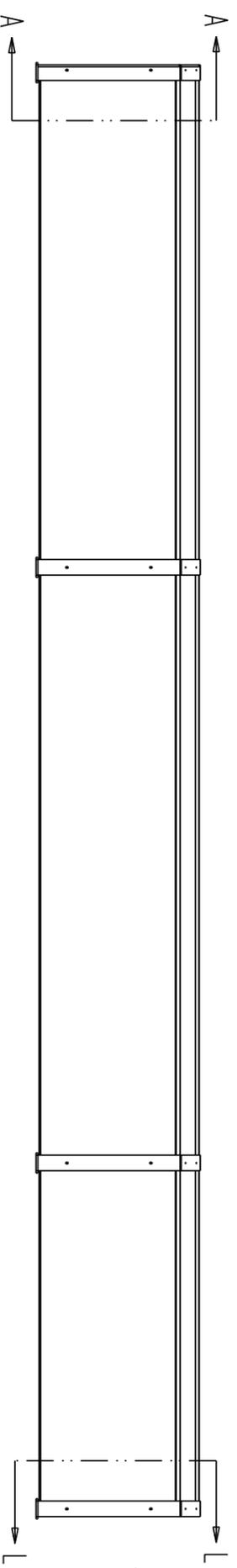
- NOTES:
1. 12GA S/S POST
 2. 7GA S/S FLANGE
 3. #4 FINISH ON ALL S/S
 4. 3/8" THICK GLASS WITH POLISHED EDGES



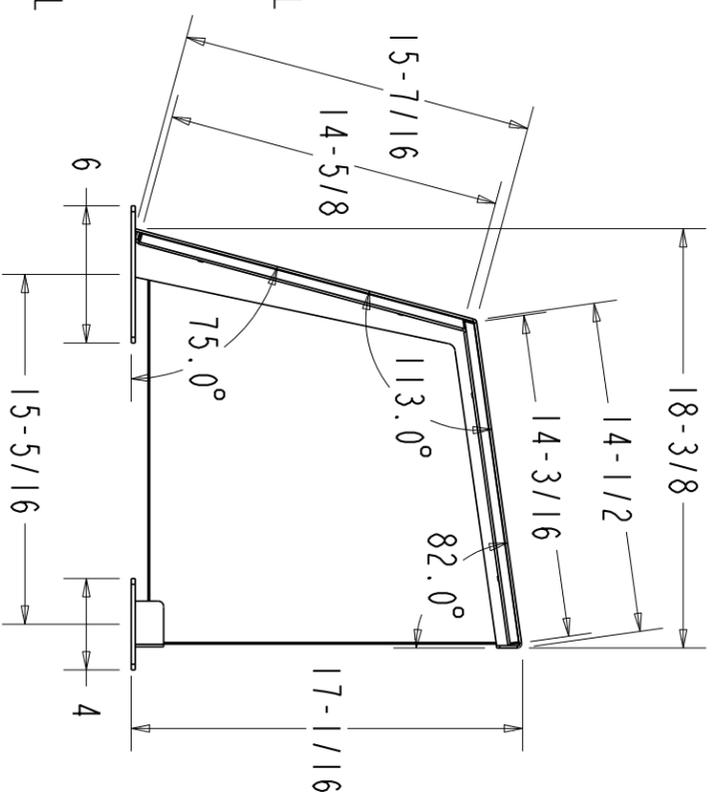
COUNTERSINK
ALL HOLES IN FLANGE



PLAN VIEW
Scale: 3/4" = 1'-0"



ELEVATION VIEW
Scale: 3/4" = 1'-0"



SECTION A
Scale: 1-1/2" = 1'-0"

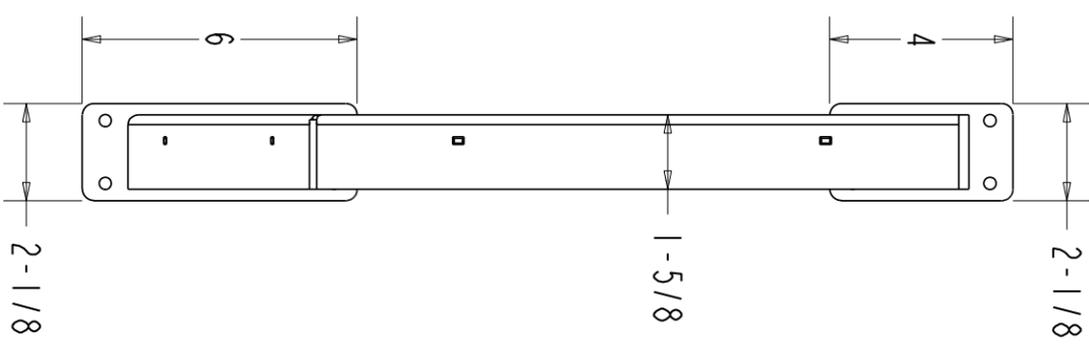
BSI 5125 RACE COURT
DENVER, CO 80216
(800) 662-9595
(303) 331-8444 FAX

CONCEPT SERVICES
CHIPOTLE - 2720 BEAVERCREEK

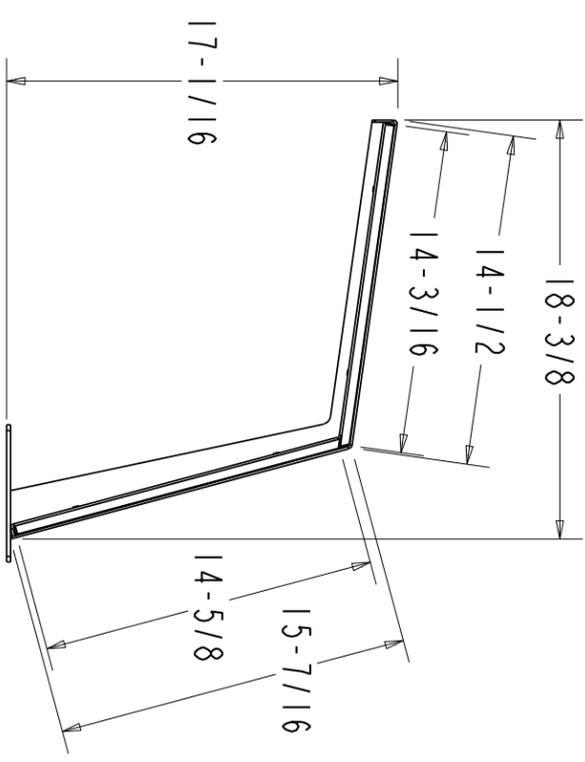
SCALE:	AS SHOWN	REV	DATE	BY:	ORDER NO.	DRAWN BY:
START DATE:	12-22-15	1			772083	GAC
SHEET SIZE:	B	2			BSI LINE NO.	APPROVED:
		3			1	YES
		4				
		A	12-22-15	GAC		

CUSTOMER ITEM: 1

CUSTOM FOOD SHIELD
772083 - 1
1 RECD



DETAIL A
Scale: 3" = 1'-0"



SECTION L
Scale: 1-1/2" = 1'-0"

BSI 5125 RACE COURT
DENVER, CO 80216
(800) 662-9595
(303) 331-8444 FAX

CONCEPT SERVICES
CHIPOTLE - 2720 BEAVERCREEK

SCALE:	AS SHOWN	REV	DATE	BY:	ORDER NO.	DRAWN BY:
START DATE:	12-22-15	1			772083	GAC
SHEET SIZE:	B	2			BSI LINE NO.	APPROVED:
		3			1	YES
		4				
		A	12-22-15	GAC		



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	1A
Equipment Description:	Serving Line & POS Counter
Use:	The unit is equipped with hot wells (to hold meat, beans, and rice at warm temperature for serving in burritos, tacos, bols, and salads) as well as cold wells (to hold salsas, vegetables, and cheese at cold temperature for serving in burritos, bols, and salads). The unit has an integral POS Counter with storage space and raceways for electrical and data connections.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	2A
Equipment Description:	Tortilla Warmer
Use:	Quickly warms and softens tortillas used in making tortillas.

**Note:*

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Hot Innovations for Green Business



CALIENTE TORTILLA WARMER

Features:

- * Machine warm up time promotes sustainable savings:
 - @120 Volts approximately 20 minutes
 - @208/230 Volts approximately 12 minutes
- * Optimal tortilla warming time: approximately 4 seconds
- * Operating voltage is field convertible by changing plug
- * 3 Year warranty
- * Simplified field maintenance
- * Digital Temperature display ensures repeatable results
- * Weighted lid eliminates need for pressure to address operator fatigue and insure consistency.
- * Fixed temperature preset avoids operator adjustment to provide consistent results.

Sustainable Attributes:

- * Each unit saves \$200.00/year in electricity vs. other brands.
- * Manufactured in the USA
- * Designed for simple disassembly and repair
- * Modular design



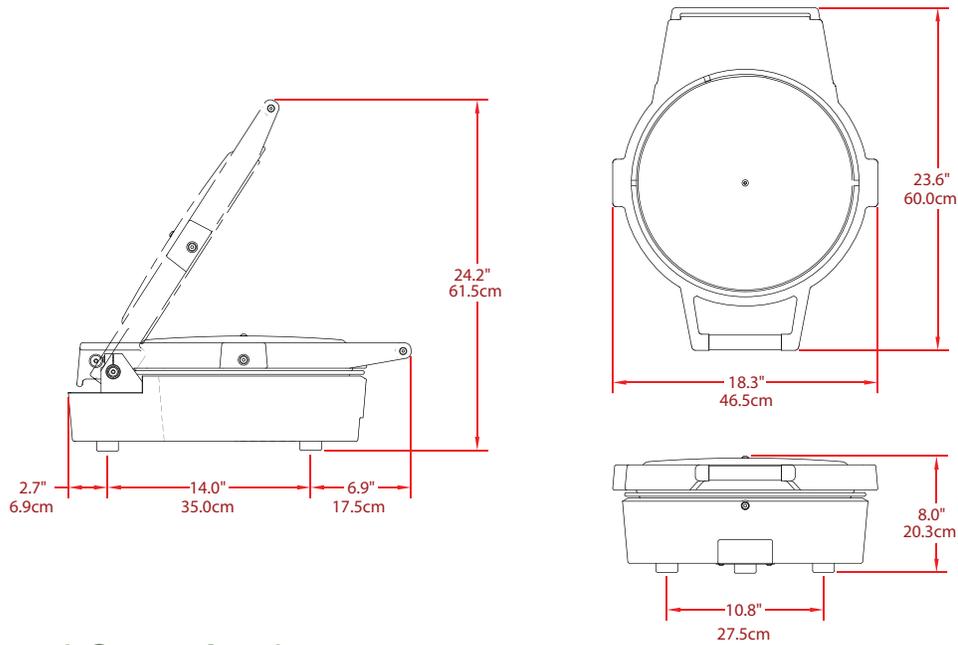
Rated to UL 197



2795 S. Shoshone Englewood, Colorado 80110



Hot Innovations for Green Business



Model and Specifications: Model A1

Power Requirements:	Net Weight:	Warming Temperature:	Width:	Depth:	Height:
115-125 VAC 208-240 VAC 15A 1ph. 50/60HZ	69 lb 31 kg	Factory Preset To: 235F / 113C	18.25 in 46 cm	21 in 53 cm	Closed: 8 in / 20 cm Open: 24.2 in / 61.5 cm

Typical Specifications

Two-Sided Tortilla Warmer is made with thick walled aluminum castings.

Nickel-plated aluminum platens are standard.

The weighted lid provides consistent pressure allowing for ease of operation and consistent quality.

Three non-skid rubber feet keep unit steady and eliminate the need for adjustments.

Biaxial pivoting platens maintain full contact to comply with variations in tortillas.

Metal sheathed tubular heating elements are cast into aluminum platens.

Both high and low voltage cords are NEMA rated and six feet in length.

The unit is UL 197 and **CE** rated.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Caliente Industries exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

CALIENTE TORTILLA WARMER

2795 S. Shoshone Englewood, Colorado 80110



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	6
Equipment Description:	Cup Dispenser
Use:	

**Note:*

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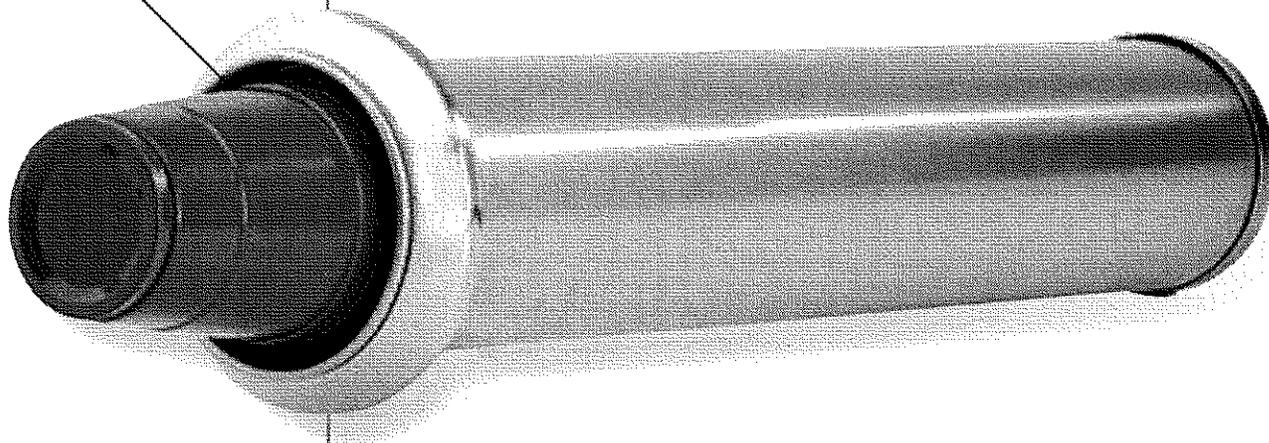
UNMATCHED DISPENSING PERFORMANCE

ECL SERIES IN-COUNTER FIXED DIAMETER CUP DISPENSERS

DISPENSE-RITE ECL Series cup dispensers are designed to combine simplicity with dependability for long-term reliability and maximum cost savings.

The exclusive non-adjustable design uses a series of custom fixed embossings and a calibrated compression spring to accurately dispense a variety of paper, plastic and foam cups and containers ranging in size from 6 oz. to 64 oz. Damage to the cup rim is completely eliminated with this unique dispenser design.

DISPENSE-RITE
non-adjustable custom
fixed embossings



For over 60 years our high volume customers have enjoyed the cost savings from the fixed dispenser's long lasting trouble-free operation. It saves our customers time and money. The pioneering design of the original ECL dispenser has set the standard by which all cup dispensers are measured today.

DISPENSE-RITE manufactures the ECL Series fixed diameter cup dispensers to the exacting specifications of a cup's outside rim diameter. We offer a complete selection of custom models to dispense all popular cup types and sizes.

NSF.

Minimum order quantities and special lead times apply for ECL Series cup dispensers. A sample sleeve of cups is required for proper dispenser sizing. Please contact a **DISPENSE-RITE** customer service representative for additional details and ordering information.



ECL SERIES IN-COUNTER FIXED DIAMETER CUP DISPENSERS

PERFECT SIZING

Specifically sized to fit your cup and offered for horizontal, angled or vertical installation. The ECL Series cup dispensers are available in three mounting configurations:

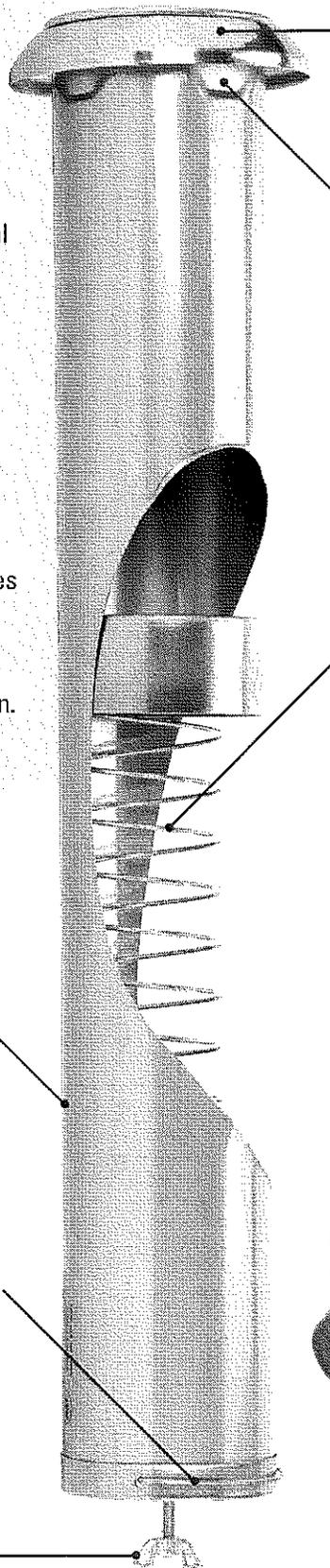
- Pull-type Surface Mounted
- Spring-Loaded Surface Mounted
- Spring-Loaded In-Counter Mounted

RELIABLE

Quality, stainless steel combined with one-piece welded construction, ensures years of trouble-free operation.

SAFE & SANITARY

No exposed sharp edges to cut fingers on. All models are NSF Listed.



Unique ring bezel design keeps liquids and solids from entering the dispenser's body.

DISPENSE-RITE's exclusive fixed embossings for positive dispensing action. Nothing to turn or twist; no more lost or damaged parts.

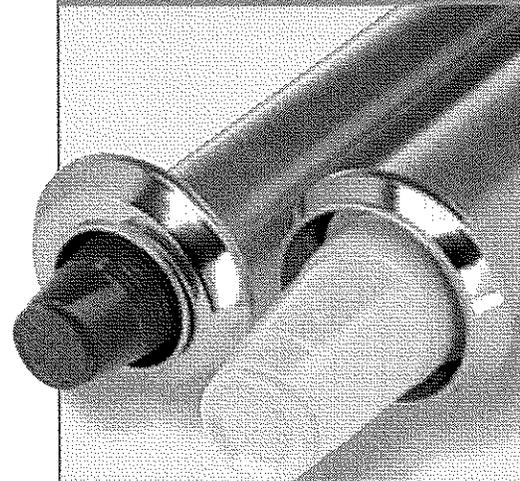
Calibrated compression spring allows smooth dispensing in vertical, angled and horizontal mounting positions.

One piece welded construction for maximum strength ensures extended, trouble-free operation.

Spring clip lock allows quick disassembly without the use of hand tools.

Weld stud and locking wing nut mount for positive positioning in counter. Dispenser stays installed; does not pull out except for cleaning. No tools required for installation.

SHOW US YOUR CUP
we have the *RITE* dispenser for it!



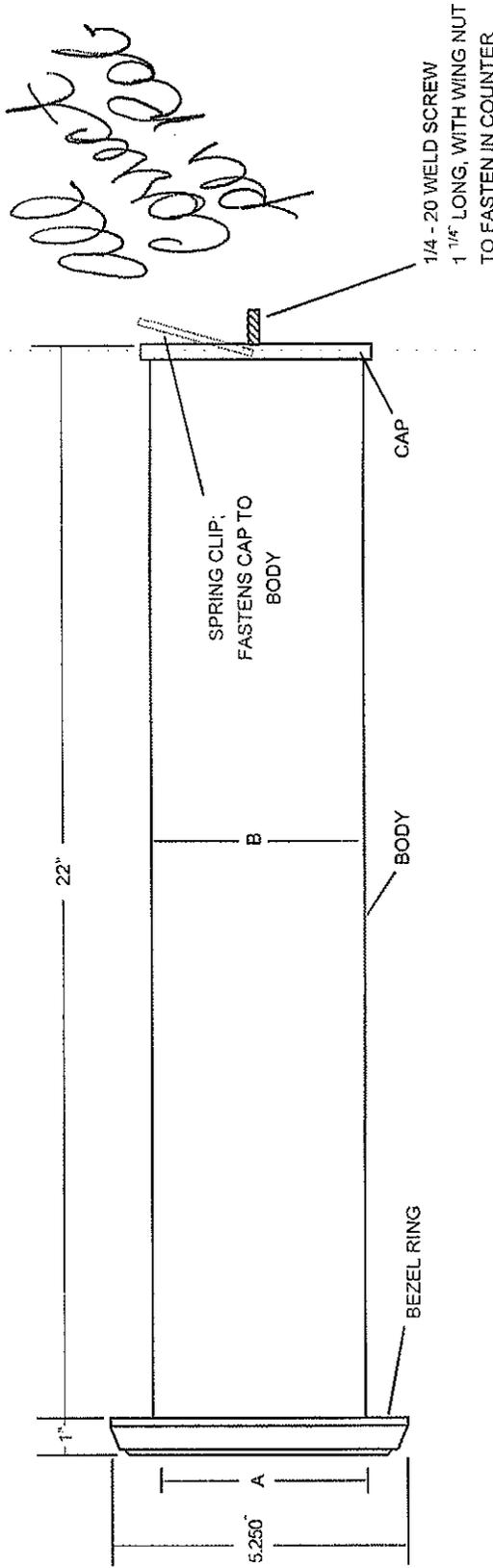
The ECL Series accommodates a variety of paper, plastic and foam cup & container sizes ranging from 6 oz. to 64 oz.

STAINLESS STEEL CONSTRUCTION

**CLASSIFICATION
ECL SERIES CUP DISPENSER**

DO NOT SCALE DRAWING

23" OVERALL LENGTH



Model No.	"A" Embossing Diameter	"B" Tube Diameter	Diameter (over clip)	Minimum* Cut Out Diameter	Type of Cup
ECL-N-39	3.395"	3.500"	3.625"	3.750"	Chipotle Small / Medium Paper Cup
ECL-N-65	3.955"	4.125"	4.250"	4.375"	Chipotle Large Paper Cup

* Minimum cut out is the greater of: 1) Diameter over spring clip + minimum 1/8" or 2) Diameter over spring clip + minimum 1/8"

MATERIAL: TYPE 304 S.S.

FINISH: POLISHED - EXPOSED PARTS

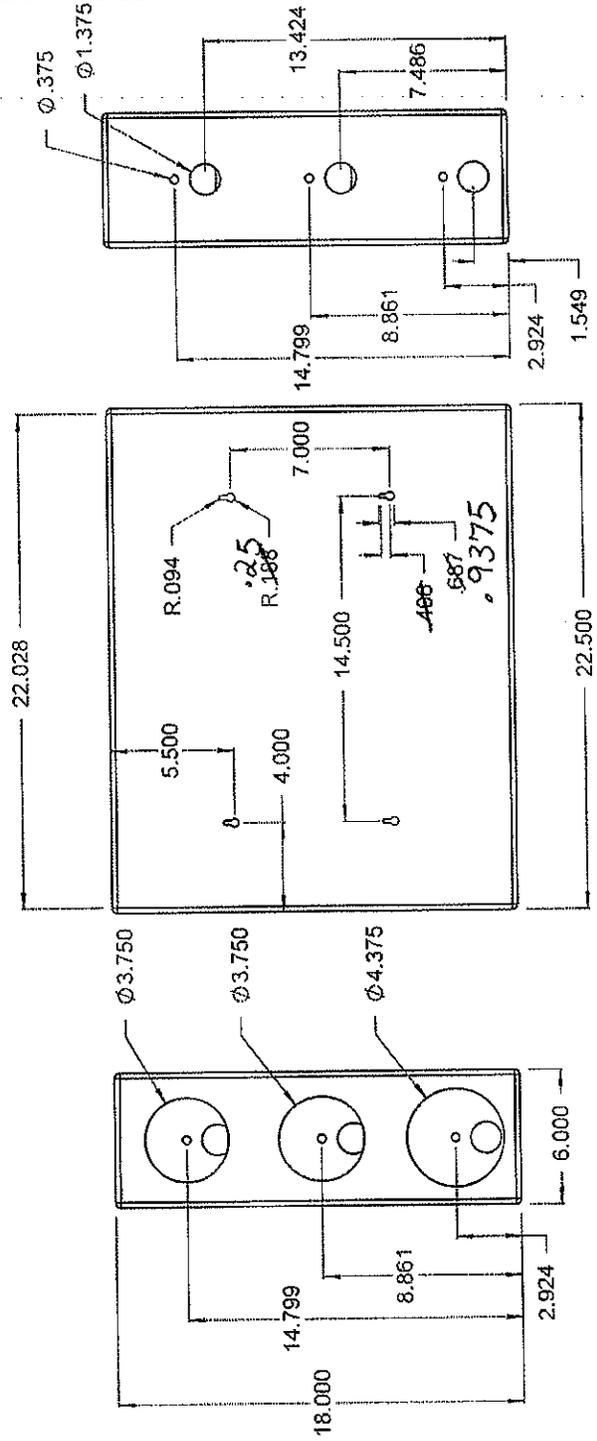
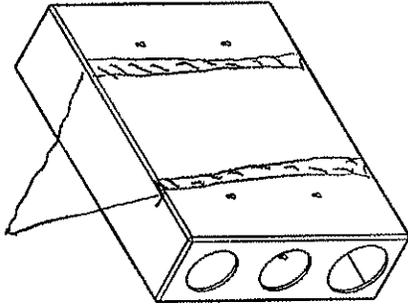
DATE 2/13/09	No. 1	CHANGE	BY BR
DRAWN		DATE	
CHECKED		APP.	

DET	AMT	PART No.	DESCRIPTION
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DIVERSIFIED METAL PRODUCTS, INC.

REVISION 1 → SEE CHANGE FOR REVISION 2

Vertical Supports





CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	7A.2
Equipment Description:	Upright Beverage Cooler
Use:	The Refrigerator holds and displays bottled water, juices, and beers that are available for purchase by customers.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



R1A-FG

One Section Full Glass Door Refrigerator



R1A-FG
08/02/19
Item # 13509

W x D x H
27.5" x 34.5" x 79.5"*
*with 4" casters



Item #: _____
Project: _____
Qty: _____
AIA#: _____

Features

- ▶ **Maximum interior storage capacity with smallest external footprint**
- ▶ **Stainless steel interior with stainless steel exterior front, sides and top**
- ▶ **Unique ducted air distribution system**
 - Energy efficient interior LED light
 - Environmentally friendly R290 hydrocarbon refrigerant
 - Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)
 - Cabinet and doors are insulated with 2-3/8" of CFC free, foamed in place polyurethane
 - Glass doors are energy efficient multi pane, argon filled with locks
 - Stainless steel exterior and interior door come standard with locks
 - Exclusive stepped door design to protect recessed door gasket
 - Self-closing doors with stay open feature
 - One piece, full length, chrome handle
 - Sturdy 8 gauge stainless steel hinge plate with welded hinge pin
 - Extruded aluminum flush mount door handle
 - Field reversible doors
 - Evaporator coils are epoxy electrocoated (E-Coat) to help fight corrosion
 - Energy efficient automatic hot gas condensate evaporator
 - Top mount refrigeration comes standard with a condenser filter
 - Refrigerant flow is controlled with thermostatic expansion valve
 - Stainless steel shelf supports
 - (3) epoxy coated wire shelves are standard
 - Standard with 4" casters (two with brakes)
 - Stackable (two units high) to conserve warehouse floor space
 - 10 ft. cord and plug



Dimensions / Capacity

	One Section R1A-FG
Interior Storage Capacity (CF) (AHAM)	23.10 ft ³
Overall Width x Depth	27.5" x 34.5"
Height (including 4" casters)	79.5"
Door Opening Width x Height	21.75" x 59.25"
Depth with Door Open at 90°	57"
Adjustable Shelves	3
Shelf Dimensions (W x D)	21.25" x 26"
Crated Shipping Weight	350 lbs
Crated Length x Depth x Height	37.5" x 31.5" x 81"

Electrical / Refrigeration

	One Section R1A-FG
Voltage	115/60/1
HACR Breaker	15.0 Amps
Electrical Connection (NEMA)	5-15P (i)
Voltage Range	104-126
Ambient Temp. Range	45° to 100°F
Control Setpoint Range	31°-52°F
Amperage	5
Energy Consumption (kWh/day) @ASHRAE	2.47
Heat Rejection (BTU/Hr.) @NSF	639
Approx. Nominal Compress. BTU/HR (HP)	770(1/4HP)
Refrigerant / Charge Amount (oz)	R290 / (4.6oz)

Options

- Additional epoxy shelves
- 6" Adjustable legs
- Stainless steel shelves
- Condensate pan (HS-5462)
- Tray/Pan slides

Warranty

* 3 Year - parts and Labor on entire machine.
5 Year - Parts on Compressor
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Hoshizaki reserves the right to change specifications without notice.



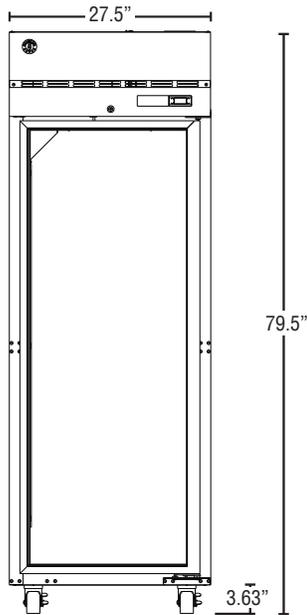
R1A-FG

One Section Full Glass Door Refrigerator

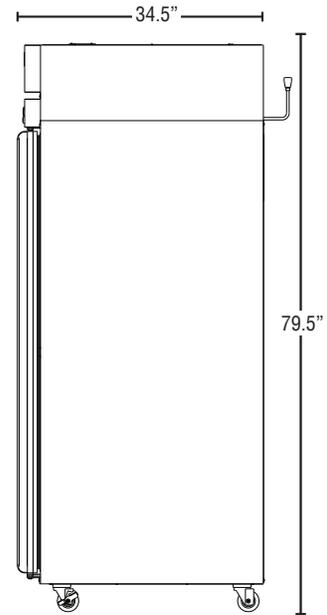


R1A-FG
08/02/19
Item # 13509

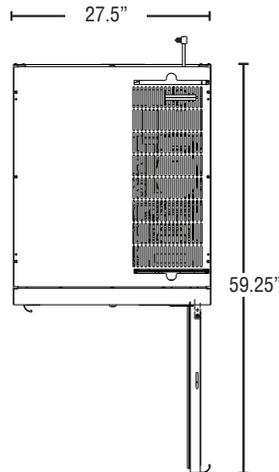
FRONT VIEW



SIDE VIEW



PLAN VIEW



Cabinet Construction

The exterior cabinet front, sides, and top are constructed of high quality stainless steel. The exterior back, and bottom are constructed of coated steel. The cabinet interior is constructed of stainless steel with a unique ducted air flow system. Three (3) heavy duty epoxy coated shelves per section are standard. Mounted on stainless steel pilasters shelves are adjustable in 1" increments. Cabinet walls and doors are insulated with 2-3/8" of environmentally friendly, CFC free, foamed in place polyurethane. Two interior LED light strips are mounted vertically and controlled by a separate switch on the controller. 4" polyolefin, casters (two with brakes) are standard.

Door Construction

Glass doors are constructed of high grade silver anodized aluminum with a full length chrome handle. Door glass is energy efficient multi pane, argon filled with locks. The door hinges are all metal and include an adjustable torsion spring closure that will not wear out like traditional cam-lift hinges. Hinge plates are constructed of heavy duty stainless steel. Doors stay open at 90° and are self-closing at 75°. Snap-in magnetic door gaskets are durable and easily removed for cleaning. Door hinging is field reversible.

Refrigeration System

The high efficiency refrigeration system is self-contained with an epoxy electrocoated (E-Coat) evaporator for extended life. Top mounted refrigeration system is easily accessible for service and includes a condenser filter with easy access from the top of the unit. The refrigeration system components are assembled on a high density expanded polypropylene platform that is removable from the main unit. A unique ducted air flow system achieves uniform air distribution within the cabinet to eliminate hot spots. Condensate removal is accomplished with a top mounted energy efficient non-electric evaporation system. A thermostatic expansion valve (TXV) controls the flow of environmentally friendly R290 refrigerant through the evaporator. Refrigeration system utilizes a time initiated off cycle defrost to eliminate any ice on the evaporator coil. Solid state digital controls monitor the operation and performance of the refrigeration system. The controls also provide visual high and low temperature and high and low voltage alarms. A LED display shows the cabinet temperature and is adjustable to Fahrenheit or Celsius. 115 volt units are equipped with a ten foot cord and plug (20.0 amps or less).



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	7B.1 & 7B.2
Equipment Description:	2-Door Upright Cooler
Use:	The refrigerator holds prepared raw produce, sour cream, cheese, and prepared uncooked meats prior to cooking and service.

**Note:*

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R1A-FS(L)

One Section Full Stainless Door Refrigerator



R1A-FS(L)
07/16/19
Item # 13512

W x D x H
27.5" x 33.5" x 79.5"*
*with 4" casters



Item #: _____

Project: _____

Qty: _____

AIA#: _____

Features

- ▶ **Maximum interior storage capacity with smallest external footprint**
- ▶ **Stainless steel interior with stainless steel exterior front, sides and top**
- ▶ **Unique ducted air distribution system**
 - Energy efficient interior LED light
 - Environmentally friendly R290 hydrocarbon refrigerant
 - Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)
- Cabinet and doors are insulated with 2-3/8" of CFC free, foamed in place polyurethane
- Stainless steel exterior and interior door come standard with locks
- Exclusive stepped door design to protect recessed door gasket
- Spring assisted self-closing doors with stay open feature
- Sturdy 8 gauge stainless steel hinge plate with welded hinge pin
- Extruded aluminum flush mount door handle
- Field reversible doors
- Evaporator coils are epoxy electrocoated (E-Coat) to help fight corrosion
- Energy efficient automatic hot gas condensate evaporator
- Top mount refrigeration comes standard with a condenser filter
- Refrigerant flow is controlled with thermostatic expansion valve
- Stainless steel shelf supports
- (3) epoxy coated wire shelves are standard
- Standard with 4" casters (two with brakes)
- Stackable (two units high) to conserve warehouse floor space
- 10 ft. cord and plug

Dimensions / Capacity

One Section R1A-FS(L)

Interior Storage Capacity (CF) (AHAM)	23.10 ft ³
Overall Width x Depth	27.5" x 33.5"
Height (including 4" casters)	79.5"
Door Opening Width x Height	21.75" x 59.25"
Depth with Door Open at 90°	59.25"
Adjustable Shelves	3
Shelf Dimensions (W x D)	21.25" x 26"
Crated Shipping Weight	345 lbs
Crated Length x Depth x Height	37.5" x 31.5" x 81"

Electrical / Refrigeration

One Section R1A-FS(L)

Voltage	115/60/1
HACR Breaker	15.0 Amps
Electrical Connection (NEMA)	5-15P (1)
Voltage Range	104-126
Ambient Temp. Range	45° to 100°F
Control Setpoint Range	31° to 52°F
Amperage	5
Energy Consumption (kWh/day) @ASHRAE	1.25
Heat Rejection (BTU/Hr.) @NSF	317
Approx. Nominal Compres. BTU/HR (HP)	770(1/4HP)
Refrigerant / Charge Amount (oz)	R290 / (4.6 oz)

Options

Warranty

- Additional epoxy shelves
- Stainless steel shelves
- Tray/Pan slides
- Foot pedal door opener
- 6" Adjustable legs
- Condensate pan (HS-5462)

* 3 Year - parts and Labor on entire machine.
5 Year - Parts on Compressor
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Hoshizaki reserves the right to change specifications without notice.



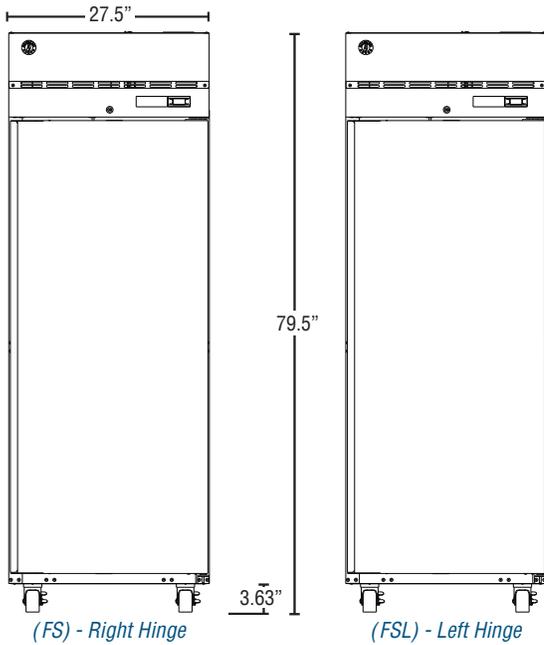
R1A-FS(L)

One Section Full Stainless Door Refrigerator

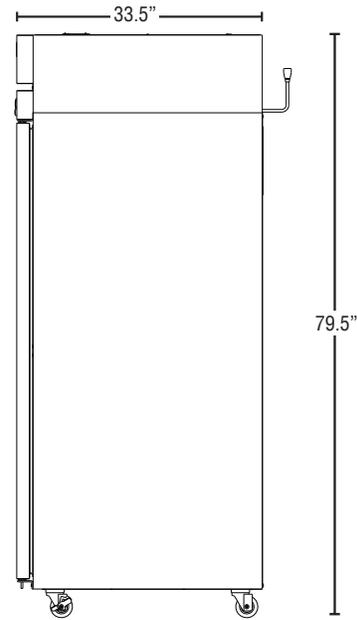


R1A-FS(L)
07/19/19
Item # 13512

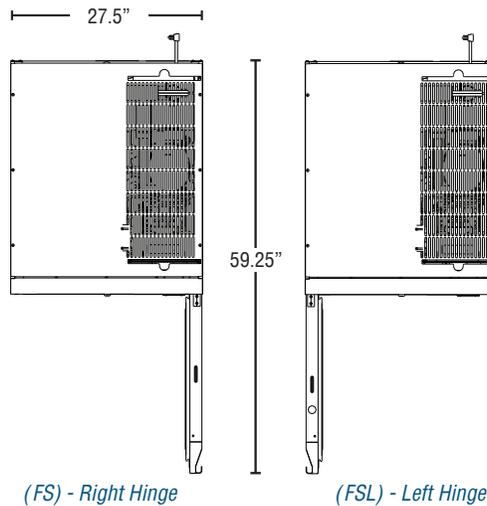
FRONT VIEW



SIDE VIEW



PLAN VIEW



Cabinet Construction

The exterior cabinet front, sides, and top are constructed of high quality stainless steel. The exterior back, and bottom are constructed of coated steel. The cabinet interior is constructed of stainless steel with a unique ducted air flow system. Three (3) heavy duty epoxy coated shelves per section are standard. Mounted on stainless steel pilasters shelves are adjustable in 1" increments. Cabinet walls and doors are insulated with 2-3/8" of environmentally friendly, CFC free, foamed in place polyurethane. An interior LED light is automatically activated when doors are opened. 4" polyolefin, casters (two with brakes) are standard.

Door Construction

Doors are constructed of a high grade stainless steel exterior and interior and are standard with locks. Hoshizaki's exclusive "stepped" design protects the recessed gasket while product is being removed from the cabinet. Doors are provided with a one piece, full length extruded aluminum flush mount handle and are mounted on eight (8) gauge stainless steel hinge plates with a welded hinge pin. Spring assisted self-closing doors are equipped with a stay open feature past 90 degrees. Snap-in magnetic door gaskets are easily removed for cleaning. Door hinging is field reversible.

Refrigeration System

The high efficiency refrigeration system is self-contained with an epoxy electrocoated (E-Coat) evaporator for extended life. Top mounted refrigeration system is easily accessible for service and includes a condenser filter with easy access from the top of the unit. The refrigeration system components are assembled on a high density expanded polypropylene platform that is removable from the main unit. A unique ducted air flow system achieves uniform air distribution within the cabinet to eliminate hot spots. Condensate removal is accomplished with a top mounted energy efficient non-electric evaporation system. A thermostatic expansion valve (TXV) controls the flow of environmentally friendly R290 refrigerant through the evaporator. Refrigeration system utilizes a time initiated off cycle defrost to eliminate any ice on the evaporator coil. Solid state digital controls monitor the operation and performance of the refrigeration system. The controls also provide visual high and low temperature and high and low voltage alarms. A LED display shows the cabinet temperature and is adjustable to Fahrenheit or Celsius. 115 volt units are equipped with a ten foot cord and plug (20.0 amps or less).

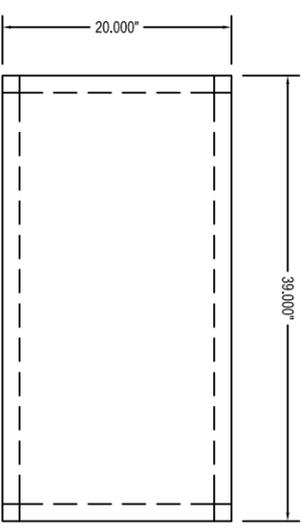


CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

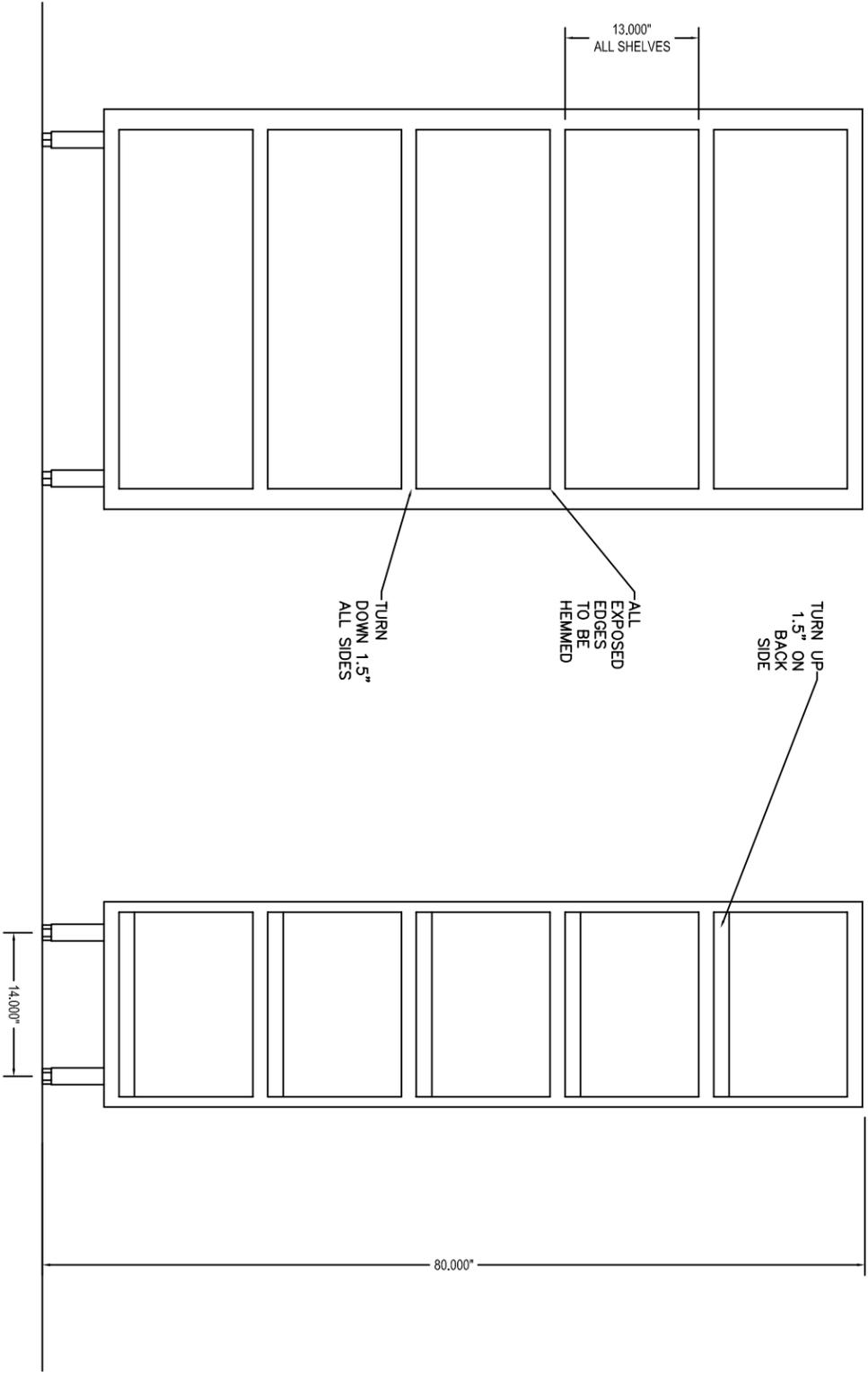
Equipment Number:	8.3
Equipment Description:	Chip Display Shelves
Use:	Used to display bags of chips for purchase.

**Note:*

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3 PLAN VIEW
3/4" = 1'-0"
TALL HOLDING SHELF



2 FRONT ELEVATION
3/4" = 1'-0"
TALL HOLDING SHELF

3 SIDE ELEVATION
3/4" = 1'-0"
TALL HOLDING SHELF

- GENERAL NOTES:**
- DRAWING IS PROVIDED AS A DESIGN INTENT REFERENCE ONLY. VERIFY ALL DIMENSIONS & DETAILS FOR CONSTRUCTIBILITY.
 - 3M DOUBLE SIDED TAPE TO BE APPLIED BETWEEN ALL REINFORCEMENT & TOPS/UNDERSHELVES
- GENERAL SPECIFICATIONS:**
- FRAME/LEGS: 1-1/2" x 1-1/2" SS TUBING #16 ga WALL TYPE 304 WITH FLANGED FRONT FEET AND ADJ BULLET REAR FEET.
 - SHELVES: #16 ga. SS #304 TOP WITH 14 ga. SS TYPE 304

FOR DESIGN INTENT ONLY. VERIFY ALL DIMENSIONS.



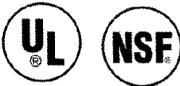
CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	10
Equipment Description:	Electric Bar-Type Blender
Use:	Blends made-to-order margaritas

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

1 Quart Bar Blenders – BB150, BB150S, BB160 and BB160S



1 Quart Bar Blenders – BB150, BB150S, BB160 and BB160S



Features:

- **Heavy Duty Die-cast Motor Housing** - offers maximum motor protection, quiet operation, and stability while blending.
- **2-Speed Motor** - powerful, commercial motor, and easy, two-speed operation make quick work of perfect fruit smoothies, popular frozen coffee drinks, sauces and more.
- **Exclusive Patented Blade Design** - sharp 4-blade stainless steel cutting assembly is designed to hold up under continual use.
- **User-Replaceable Drive Coupling** - unique metal-reinforced, vulcanized rubber coupling is designed for maximum durability and simple, do-it-yourself replacement. No more service calls. Self-aligning collar extends life of bearings.
- **BB150** - Black baked – enamel finish covers the die-cast motor housing. 48-ounce Blending Jar – Clear polycarbonate is scratch resistant, and offers a great view while blending. Dripless pour spout makes serving quick and clean.
- **BB150S** - Black baked – enamel finish covers the die-cast motor housing. 32-ounce Stainless Steel Container – includes flexible plastic lid and removable cap for adding ingredients. Durable stainless steel for longer wear.
- **BB160** - Durable Chrome plating covers the die-cast motor housing. 48-ounce Blending Jar – Clear polycarbonate is scratch resistant, and offers a great view while blending. Dripless pour spout makes serving quick and clean.
- **BB160S** - Durable Chrome plating covers the die-cast motor housing. 32-ounce Stainless Steel Container – includes flexible plastic lid and removable cap for adding ingredients. Durable stainless steel for longer wear.

Specifications:

Item	Electrical	Listings	Dimensions (H" x W" x D")	Warranty
BB150/BB150S	120 VAC, 50/60 Hz	UL, NSF	16 ½" x 8" x 7"	1 Year Limited
BC150P/BC150S	120 VAC, 50/60 Hz	UL, CSA		*
BB200P/BB200S	220/240 VAC, 50/60 Hz	UL		*
BB25EP/BB25ES	220/240 VAC, 50/60 Hz	UL, CE		*
BB160/BB160S	120 VAC, 50/60 Hz	UL, NSF		1 Year Limited

*International customers please check with your distributor for warranty information in your country

Ordering Information:

Description	Catalog #	Std Pkg.	Ship Wt. (Lbs.)	Cubic Feet	UPC Code
Bar blender – 2-speed, black baked enamel base, 48 oz. polycarbonate container with removable blade assembly	BB150	1	7	.62	040072990304
	BB250P				040072991172
	BB25EP				040072991202
	BC150P				040072990700
Bar blender – 2-speed, black baked enamel base, 32 oz. stainless steel container with removable blade assembly	BB150S	1	8	.62	040072990311
	BB250S				040072991165
	BB250ES				040072991196
	BC150S				040072990830
Bar blender – 2-speed, baked chrome base, 48 oz. polycarbonate container with removable blade assembly	BB160	1	8	.62	040072100420
Bar blender – 2-speed, baked chrome base, 32 oz. stainless steel container	BB160S	1	8	.62	040072103117



Waring Commercial • 314 Ella T. Grasso Ave. • Torrington • Connecticut 06790
Tel. (800) 492-7464 Fax (860) 496-9008 www.waringproducts.com

00WA23108
PG-10017

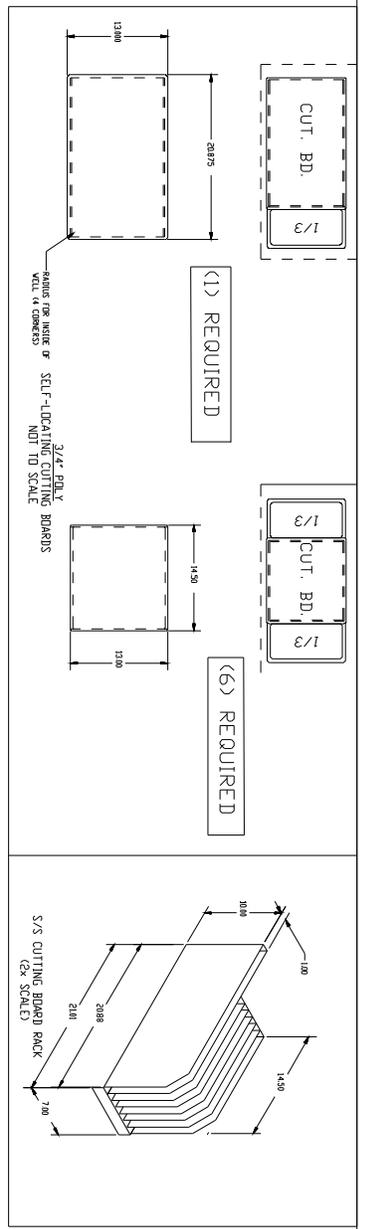


CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	11
Equipment Description:	Cutting Table 60" x 34"
Use:	The cutting table is used to carve and season meats before serving.

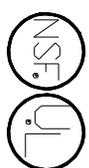
**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

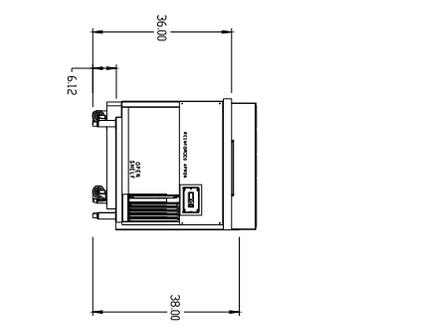
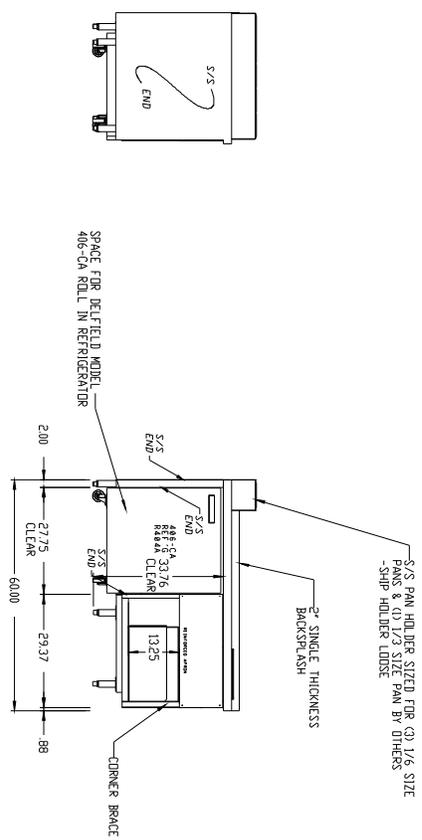


COMPONENT CRAFTED CUSTOM EQUIPMENT

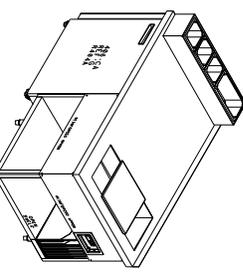
GENERAL NOTES:
 EXAMINE THIS DRAWING AND RESPOND TO NOTES IF APPLICABLE
 ALL NOTES AND STANDARD FABRICATIONS
 ALL UNITS TO BE TO GRADE S/S WITH 14 GAUT BRACKING
 ALL EQUIPMENT TO BE STAINLESS STEEL UNLESS OTHERWISE NOTED
 SUB-BRANDING AND BRANDING: CHERRY HOLLOW FOR ADDED STRENGTH
 CONSTRUCTION: ALL S/S TO BE 14 GAUT UNLESS OTHERWISE NOTED
 THE 14 GAUT ARE 60\"/>



PROVIDE ALL UNITS WITH 14 GA. S/S TOPS



CUSTOM BUILT IN 12 X 27\"/>



SHEET NUMBER: 1 OF 1	DRAWN BY: AM	WEB SITE @ WWW.DELFIELD.COM	JOB NAME: CHIPOTLE NEW 60\"/>
SJ NUMBER: -	APPROVED BY: P. SHARRAR	990 S. ISABELLA RD. MT. PLEASANT, MI 48858 (989) 773-7981 * 800-733-8821	DEALER: -
DRAWING NUMBER: 1426078_001A	DATE: 12/10/10 SCALE: 1/2\"/>		
		THIS DRAWING IS THE PROPERTY OF DELFIELD AND IS NOT TO BE USED OR REPRODUCED WITHOUT THE EXPRESSED WRITTEN CONSENT OF DELFIELD.	

#	REVISIONS:	DATE:	BY:
1			
2			
3			
4			
5			



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	12
Equipment Description:	Undercounter Refrigerator
Use:	Provides cold storage for prepared meat that is awaiting cooking on the Plancha/Flat-Top Griddle.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



CRMR27

Commercial Series Undercounter Refrigerator



CRMR27
09/18/17
Item # 13286

W x D x H
27" x 30" x 33.63"*
*with 4" casters

CRMR27 ★



Dimensions / Capacity

One Section CRMR27

Interior Storage Capacity (CF)	7.2 ft ³
Interior Storage Capacity (CF) (AHAM)	6.2 ft ³
Overall Width x Depth (including 1" bumper)	27" x 31"
Height (including 4" casters)	33.63"
Door Opening Width x Height	22.6" x 22.9"
Depth with Door Open at 90° (including 1" bumper)	55.5"
Adjustable Shelves	1
Shelf Dimensions (W x D)	22.8" x 16"
Crated Weight	156 lbs.
Crated Width x Depth x Height	31.5" x 34" x 36.5"

Electrical / Refrigeration

One Section CRMR27

Voltage	115/60/1
HACR Breaker	15.0 Amps
Electrical Connection (NEMA)	5-15P Ⓢ
Voltage Range	104-126
Ambient Temp. Range	45° to 100°F
Control Setpoint Range	32° to 52°F
Amperage	2.6
Energy Consumption (kWh/day) @ASHRAE	.65
Heat Rejection (BTU/Hr.) @NSF	180
Approx. Nominal Compres. BTU/HR (HP)	1029(1/6HP)
Refrigerant / Charge Amount (oz)	R-134a (5.6 oz)

Options

- 2.25" Casters
- 6" Casters
- Stackable kit (HS-5112)
- Cylinder locks (-01 factory installed)*
- Additional epoxy shelves
- Overshelves

* SPECIAL ORDER- Allow 4-6 weeks lead time.

Warranty

- * 3 Year - parts and Labor on entire machine.
 - 5 Year - Parts on Compressor
- Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Item #: _____

Project: _____

Qty: _____

AIA#: _____

Features

- ▶ Engineered to maintain NSF-7 temperatures in 100°F ambient.
- ▶ Stainless steel exterior front, sides, and top with stainless steel interior sides, back, and floor
- ▶ Front breathing air flow design
 - Cabinet and doors are insulated with 2" CFC free, foamed in place polyurethane
 - Exclusive "stepped" door design to protect door gasket
 - Spring assisted self-closing doors with stay open feature
 - Extruded aluminum flush mount door handle
 - Magnetic door gasket is easily removable for cleaning
 - Front breathing air flow design
 - Enamel coated evaporator coil
 - One epoxy coated shelf per section is standard
 - Anodized aluminum shelf supports adjustable in 1/2" increments
 - Standard with 4" casters (two with brakes)
- Three year parts and labor warranty
- Five year compressor warranty
- 8 ft. cord and plug



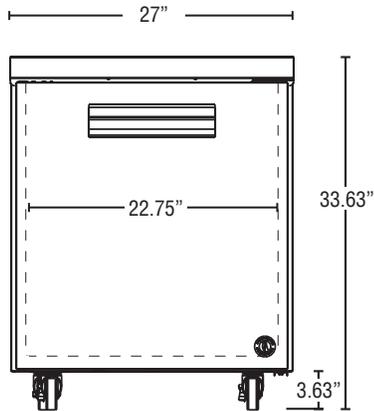
CRMR27

Commercial Series Undercounter Refrigerator



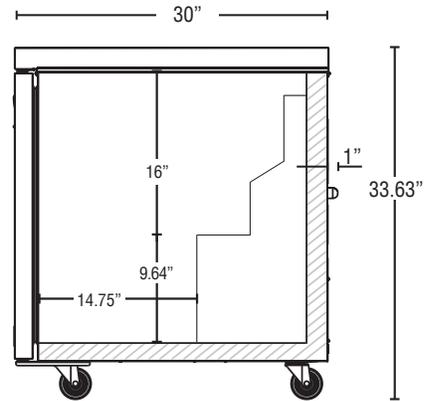
CRMR27
09/18/17
Item # 13286

FRONT VIEW



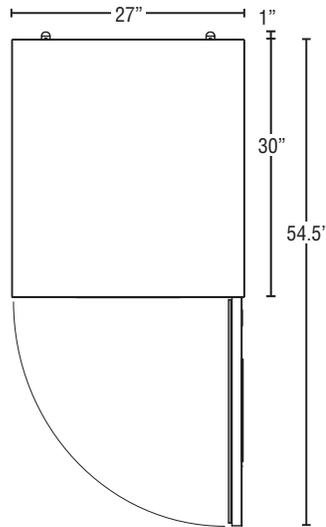
CRMR27

SIDE VIEW



CRMR27

PLAN VIEW



CRMR27

Cabinet Construction

The exterior cabinet top, front, and sides, are constructed of high quality stainless steel. The exterior back and bottom are constructed of coated steel. The cabinet interior features stainless steel back, sides, and floor with an ABS top. One heavy duty epoxy coated shelf per section is standard. Mounted on anodized aluminum pilasters the shelves are adjustable in $\frac{1}{2}$ " increments. Cabinet walls and doors are insulated with 2" of environmentally friendly, CFC free, foamed in place polyurethane. 4" polyolefin, stem casters (two with brakes) are standard.

Door Construction

Doors are constructed of high grade stainless steel exterior with an ABS interior liner. Hoshizaki's exclusive "stepped" design protects the gasket while product is removed from the cabinet. Doors are provided with a one piece, extruded aluminum, flush mount handle. Spring assisted self-closing doors are equipped with a stay open feature past 90 degrees. Snap-in magnetic door gaskets are durable and easily removed for cleaning. Field reversible door hinging is standard and does not require a kit.

Refrigeration System

The high efficiency refrigeration system is self-contained with an enamel coated evaporator for extended life. Condensate removal is accomplished with an energy efficient non-electric evaporation system. A capillary tube controls the flow of environmentally friendly R-134a refrigerant through the evaporator. Refrigeration system utilizes an "off cycle" defrost to eliminate any ice on the evaporator coil. 115 volt units are equipped with an eight foot cord and plug (20.0 amps or less).

Printed in the U.S.A.



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	13
Equipment Description:	Flat Top Griddle / Plancha W/ Gas Connector Kit
Use:	The Plancha/Flat-Top Griddle is used to cook the steak and chicken that is used in making burritos, tacos, bols, and salads. The Gas Connector Kit provides a quick disconnect means of connecting the appliance to the building's natural gas service.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

Wood Stone



PLANCHA • GAS

High Temperature Cook Surface



Job Name	
Model	WS-PL-48-36-4-CT
Item#	
Fuel Type	Natural Gas or Propane

The Wood Stone Plancha provides a highly responsive, high temperature, consistent cooking surface, backed by Wood Stone's reputation for quality engineered equipment.

The footprint of the unit measures 48 inches by 35 inches. The Plancha's cooking surface measures 48 inches by 24 inches, is made from polished steel and ships as a stand alone unit with legs to allow for easy installation on a noncombustible countertop.

The Plancha's surface can be used as a direct contact cooking surface like a griddle for searing or sautéing, or heated up to 700° F so that it functions more like an open burner or French Top.

The cook surface is divided into two zones, a main zone and a smaller zone separated by a divider that can be used for specialty items. The plancha utilizes a proprietary control system developed by Wood Stone which provides even temperature control across the entire cook surface with no heat-recovery issues.



Intertek
ANSI Z83.11b-2009
CSA 1.8b-2009



Intertek
ANSI/NSF STD 4

Wood Stone

An ongoing program of product improvement may require us to change specifications without notice.
Revised July 2012

WOOD STONE CORPORATION
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

Toll Free (800) 988-8103
Tel (360) 650-1111
Fax (360) 650-1166

info@woodstone-corp.com or visit www.woodstone-corp.com

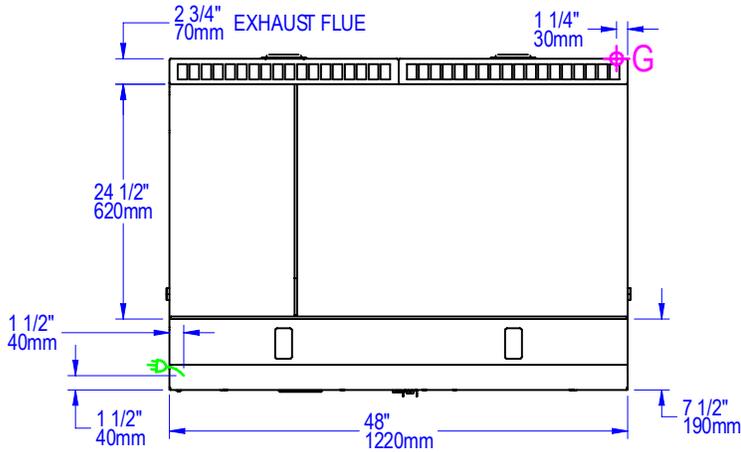


PLANCHA • GAS

High Temperature Cook Surface

Model
WS-PL-48-36-4-CT

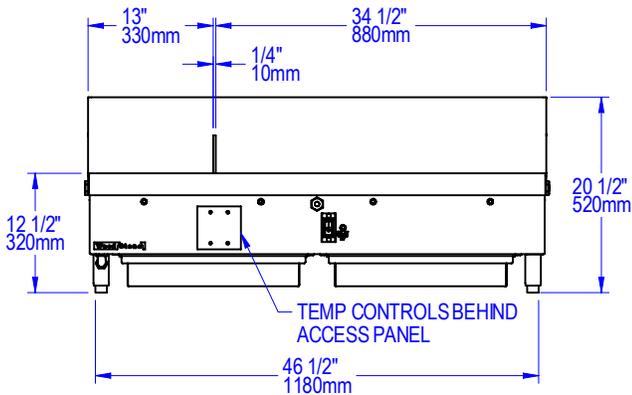
Top View



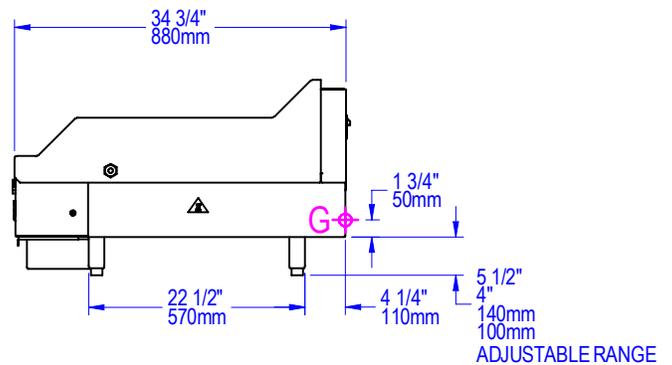
120VAC, 0.7A

Inlet: 3/4" NPT
107,000 BTU/HR, NG
106,000 BTU/HR, LP

Front View



Side View



Please note: Drawings not to scale

UTILITIES SPECIFICATIONS

120 VAC, 0.7 amp. Comes equipped with a NEMA 5-15P plug for use with a standard 120 VAC 15 Amp or 20 Amp outlet.

Burner Manifold Pressure

- NG Models - 3.2 inches W.C.
- LP Models - 8.5 inches W.C.

Hourly BTU Rate

- NG Models - 107,000 BTU/Hr
- LP Models - 106,000 BTU/Hr

VENTING INFORMATION

The plancha must be vented with a Type 1 hood. This appliance must be installed and vented in accordance with NFPA 96 and all relevant national and local codes, subject to the approval of the local authority having jurisdiction.

Unit Shipping Weight: 670 Lbs.



Intertek
ANSI Z83.11b-2009
CSA 1.8b-2009



Intertek
ANSI/NSF STD 4

Wood Stone

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Revised July 2012

WOOD STONE CORPORATION

1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

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Fax (360) 650-1166

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CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	13.1
Equipment Description:	Grease Splash Guard
Use:	

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



SELECT STAINLESS

11145 Monroe Road
Matthews, NC 28105
Phone: (704) 841-1090
Fax: (704) 841-1590



PROJECT: CHIPOTLE

CUSTOMER:

LOCATION:

DRAWN BY: J. TALBERT

CHECKED BY: MSG

ITEM #: 13.1

DATE: 7/07/10

QUANTITY: 1

REVISION DATE:

MODEL: CHP-GCG-GSG

SHEET: 1 OF 1

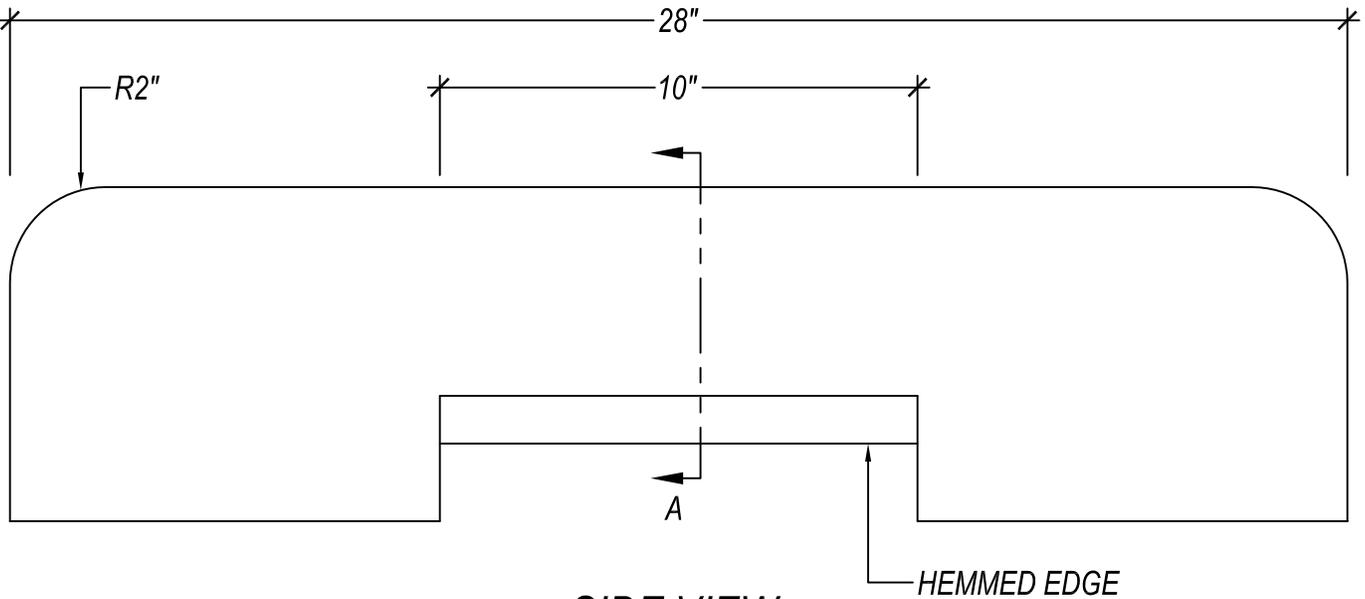
GENERAL NOTES:

- SPLASH GUARD: 16 GA. S/S

APPROVED FOR FABRICATION

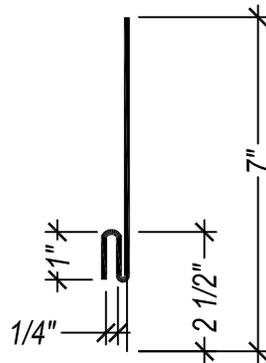
- APPROVED
- APPROVED AS NOTED
- RESUBMIT

APPROVED BY: _____
TITLE: _____ DATE: _____



SIDE VIEW

SCALE: 3" = 1'-0"



SECTION "A"

SCALE: 3" = 1'-0"



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	14
Equipment Description:	Gas Range Top
Use:	

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



U Series 36" Gas Restaurant Range

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

U Series 36" Gas Restaurant Range

Models:

- | | | | |
|---------------------------------|------------------------------------|------------------------------------|-----------------------------------|
| <input type="checkbox"/> U36-6R | <input type="checkbox"/> U36-4G12R | <input type="checkbox"/> U36-2G24R | <input type="checkbox"/> U36-G36R |
| <input type="checkbox"/> U36-6S | <input type="checkbox"/> U36-4G12S | <input type="checkbox"/> U36-2G24S | <input type="checkbox"/> U36-G36S |



Model U36-6R

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Standard Features:

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator

Standard on Applicable Models:

- Cabinet base in lieu of oven, suffix S
- Ergonomic split cast iron top ring grates
- Powerful 32,000 Btuh/ 9.37 kW 2 piece cast iron geometric open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner
- Snap action modulating oven thermostat low to 500° F
- Large porcelain ribbed oven bottom & door, aluminized steel top, sides and back; oven fits standard sheet pans in both directions for standard ovens
- Strong, keep-cool oven door handle

- Nickel plated oven rack and 3-position removable oven rack guide
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix R to C

Optional Features:

- Convection oven motor 240v 50/60HZ single phase
- Snap action modulating griddle control 175° to 425° F
- Grooved griddle in 1/2 or full plate section widths
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Stainless steel back for high shelf, low profile backguard or range
- Additional oven racks
- 6" (152mm) levelling swivel casters (4), w/front locking
- Flanged deck mount legs
- Two stainless steel doors for storage base models
- Intermediate stainless steel shelf for storage base models
- Celsius temperature dials

Specifications:

Gas restaurant series range with large capacity (standard) oven. 35 7/16" (900mm) wide with a 27" (686mm) deep work top surfaces. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six powerful 2 piece 32,000 Btuh/9.37 kW (Natural Gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot-top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door

liner. Durable heavy duty oven door w/ "keep cool" handle. Heavy cast iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection oven or storage base in lieu of standard oven.



Garland
 1333 East 179th Street
 Cleveland, Ohio 44110
 Phone: 800-424-2411
 Fax: 800-624-0218

Garland Commercial Ranges Ltd
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA
 Phone: 905-624-0260
 Fax: 905-624-5669



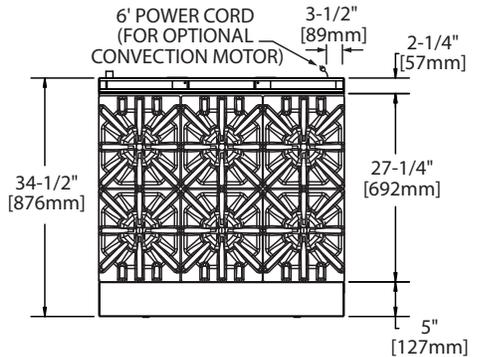
Model Number	Description	Total BTU/Hr Natural	Shipping Information		
			Lbs.	Kg	Cu Ft ²
U36-6R ¹	Six Open Burners w/26" Oven	230,000	430	195	37
U36-6S	Six Open Burners w/Storage Base	192,000	310	141	37
U36-4G12R ¹	12" Griddle, Four Open Burners w/26" Oven	184,000	460	209	37
U36-4G12S	12" Griddle, Four Open Burners w/Storage Base	146,000	340	154	37
U36-2G24R ¹	24" Griddle, Two Open Burners w/26" Oven	138,000	495	225	37
U36-2G24S	24" Griddle, Two Open Burners w/Storage Base	100,000	375	170	37
U36-G36R ¹	36" Griddle w/26" Oven	92,000	530	240	37
U36-G36S	36" Griddle w/Storage Base	54,000	410	186	37

¹ Available with convection oven change R to C ² Ranges with convection ovens "C" are 57 Cu Ft

Width In (mm)	Depth ³ In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth ⁴	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
35-7/16 (900)	34-1/2 (876)	57 (1448)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" WC 25 mbar

³ Convection oven base models add 3 7/8" (98mm) to the depth of the unit. ⁴ Convection oven depth 22" (559mm)
Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

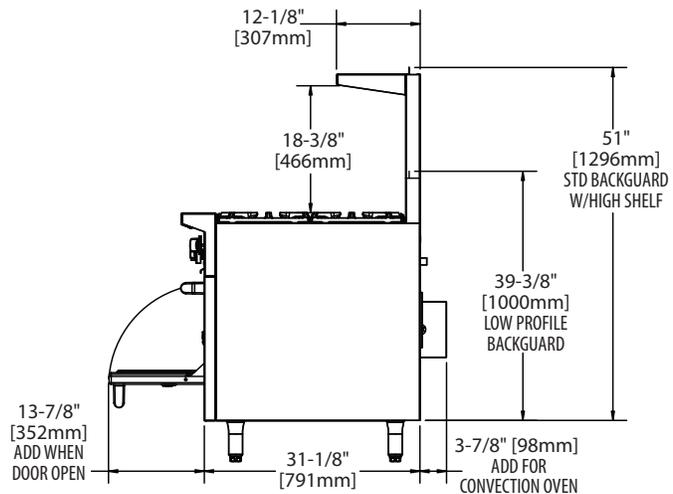
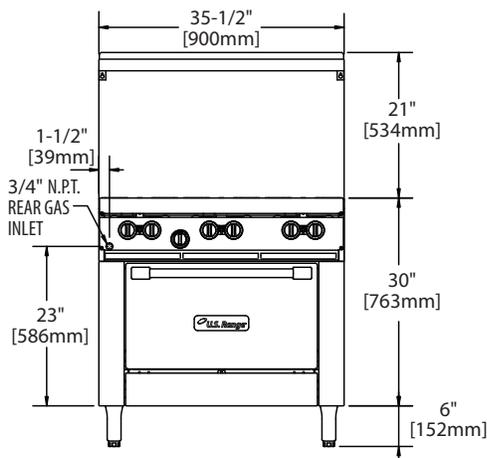
Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard Oven or Convection
Natural	32,000/9.37	18,000/5.27	38,000/11.13
Propane	26,000/7.61	18,000/5.27	32,000/9.38



Note: Installation clearance reductions are applicable only where local codes permit.

This product is not approved for residential use.

Convection ovens with 120V, 60 Hz, 1 phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1 phase motors are not supplied with cord and plug and must have direct connect.



Form# U36 Series (01/04/11)

Garland
1333 East 179th Street
Cleveland, Ohio 44110
Phone: 800-424-2411
Fax: 800-624-0218

Garland Commercial Ranges Ltd
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA
Phone: 905-624-0260
Fax: 905-624-5669





CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	15
Equipment Description:	Grill Stand
Use:	The grill stand provides a tabletop surface to hold the grill

**Note:*

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SELECT STAINLESS

11145 Monroe Road
Matthews, NC 28105
Phone: (704) 841-1090
Fax: (704) 841-1590



PROJECT: CHIPOTLE

CUSTOMER:

LOCATION:

DRAWN BY: J. TALBERT

CHECKED BY: MSG

ITEM #: 15

DATE: 6/30/10

QUANTITY: 1

REVISION DATE:

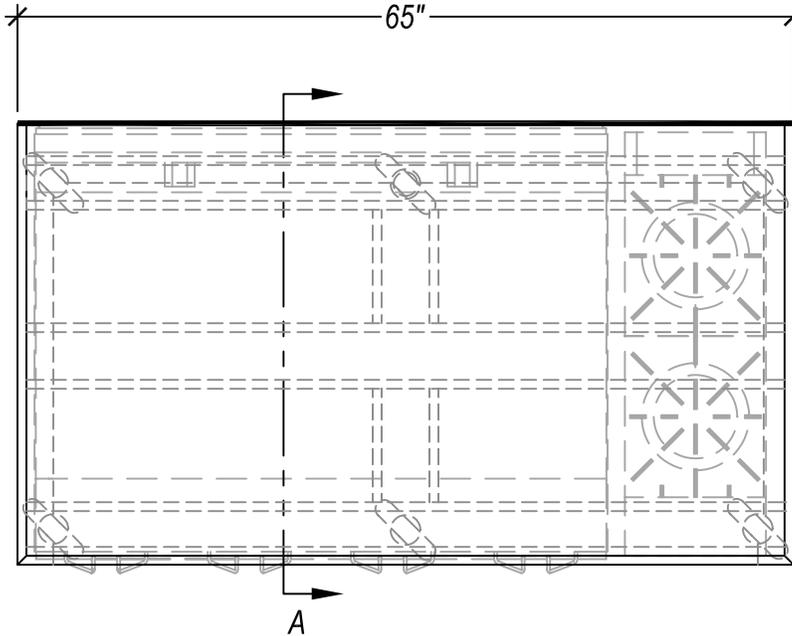
MODEL: CHP-65ES-37-SS

SHEET: 1 OF 3

APPROVED FOR FABRICATION

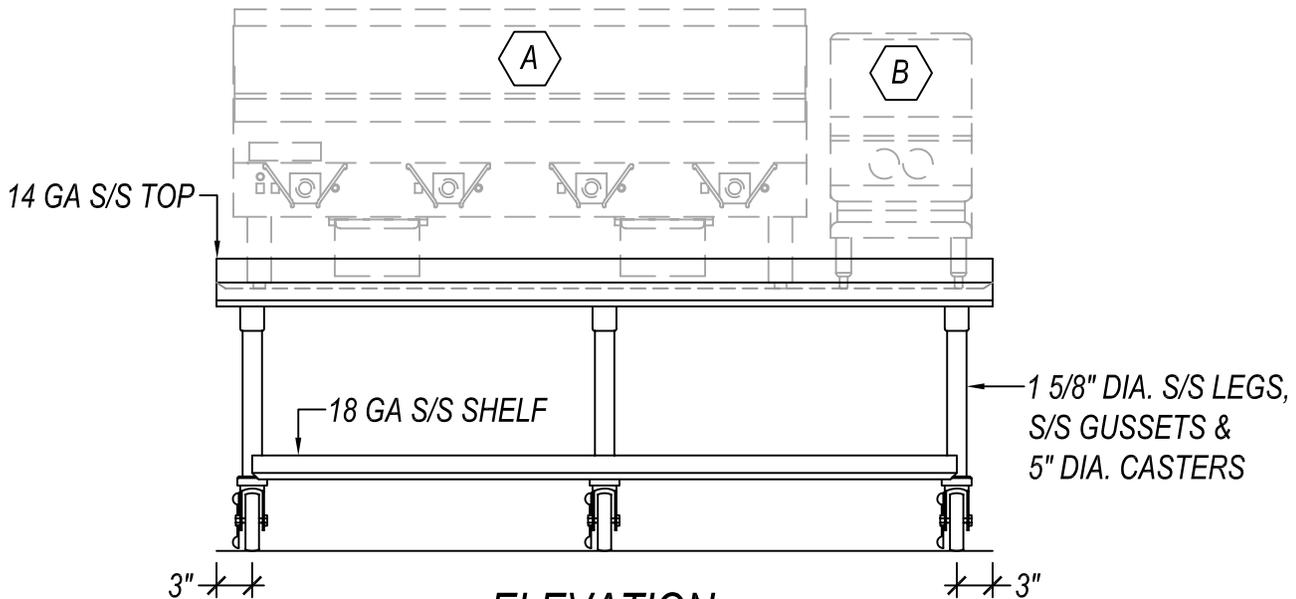
- APPROVED
- APPROVED AS NOTED
- RESUBMIT

APPROVED BY: _____
TITLE: _____ DATE: _____



PLAN VIEW

SCALE: 3/4" = 1'-0"



ELEVATION

SCALE: 3/4" = 1'-0"



SELECT STAINLESS

11145 Monroe Road
Matthews, NC 28105
Phone: (704) 841-1090
Fax: (704) 841-1590



PROJECT: CHIPOTLE

CUSTOMER:

LOCATION:

DRAWN BY: J. TALBERT

CHECKED BY: MSG

ITEM #: 15

DATE: 6/30/10

QUANTITY: 1

REVISION DATE:

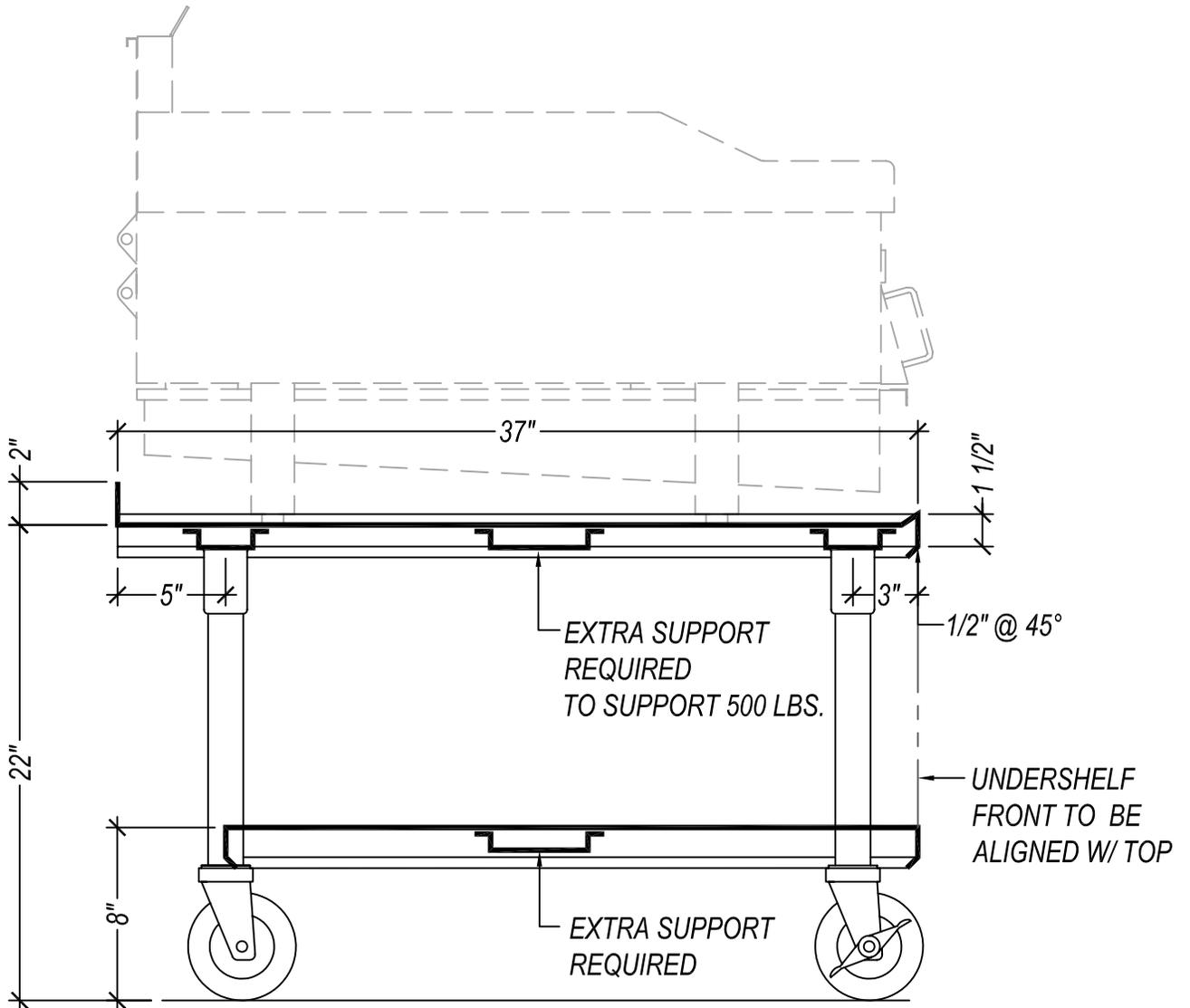
MODEL: CHP-65ES-37-SS

SHEET: 2 OF 3

APPROVED FOR FABRICATION

- APPROVED
- APPROVED AS NOTED
- RESUBMIT

APPROVED BY: _____
TITLE: _____ DATE: _____



SECTION "A"

SCALE: 1 1/2" = 1'-0"



SELECT STAINLESS

11145 Monroe Road
Matthews, NC 28105
Phone: (704) 841-1090
Fax: (704) 841-1590



PROJECT: CHIPOTLE

CUSTOMER:

LOCATION:

DRAWN BY: J. TALBERT

CHECKED BY: MSG

ITEM #: 15

DATE: 6/30/10

QUANTITY: 1

REVISION DATE:

MODEL: CHP-65ES-37-SS

SHEET: 3 OF 3

GENERAL NOTES:

1. TOP: 14 GA. S/S W/ V-EDGING
 - A. REINFORCEMENT: GALV.
2. UNDERSHELF: 18 GA. S/S
3. LEGS: 1 5/8" DIA. S/S TUBING
 - A. S/S GUSSETS: COMPONENT HARDWARE "A18-0206"
 - B. 5" DIA. CASTERS:
 - NON LOCKING: COMPONENT HARDWARE "CMS4-5RPB"
 - LOCKING: COMPONENT HARDWARE "CMS4-5RBB"

APPROVED FOR FABRICATION

- APPROVED
 APPROVED AS NOTED
 RESUBMIT

APPROVED BY: _____
TITLE: _____ DATE: _____

BUYOUT LIST (BY OTHERS)

NO.	QTY.	ITEM #	DESCRIPTION
A	1	8	GAS GRIDDLE - GARLAND "CG-48R" 120V/1PH/1.0 AMP
			BODY SIZE: 38 3/4"(F. TO B.) X 48"(S. TO S.) X 22 7/8"(H.)
B	1	9	COUNTERTOP BURNER - GARLAND "G12-2T
			BODY SIZE: 35 1/2"(F. TO B.) X 11 13/16"(S. TO S.) X 21 3/8"(H.)

3M DOUBLE SIDED TAPE TO BE APPLIED
BETWEEN ALL REINFORCEMENT &
TOPS/UNDERSHELVES



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	16
Equipment Description:	Standard-Efficiency Fryer W/ Gas Connector Kit
Use:	The fryer is used to cook hard taco shells and tortilla chips. The Gas Connector Kit provides a quick disconnect means of connecting the appliance to the building's natural gas service.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



STANDARD ACCESSORIES

- Cabinet - stainless steel front, door
- Galvanized sides and back
- Tank - mild steel with stainless front
- Built-in integrated flue deflector
- Two nickel plated oblong, wire mesh baskets
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs

AVAILABLE OPTIONS & ACCESSORIES

- Tank Stainless Steel
- Triple baskets
- Covers
- Fryer cleaner
- Casters

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Cabinet front and door are constructed of stainless steel with galvanized sides and back.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator (for gas pressure higher than ½ psi needs external regulator), and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

OPERATIONS

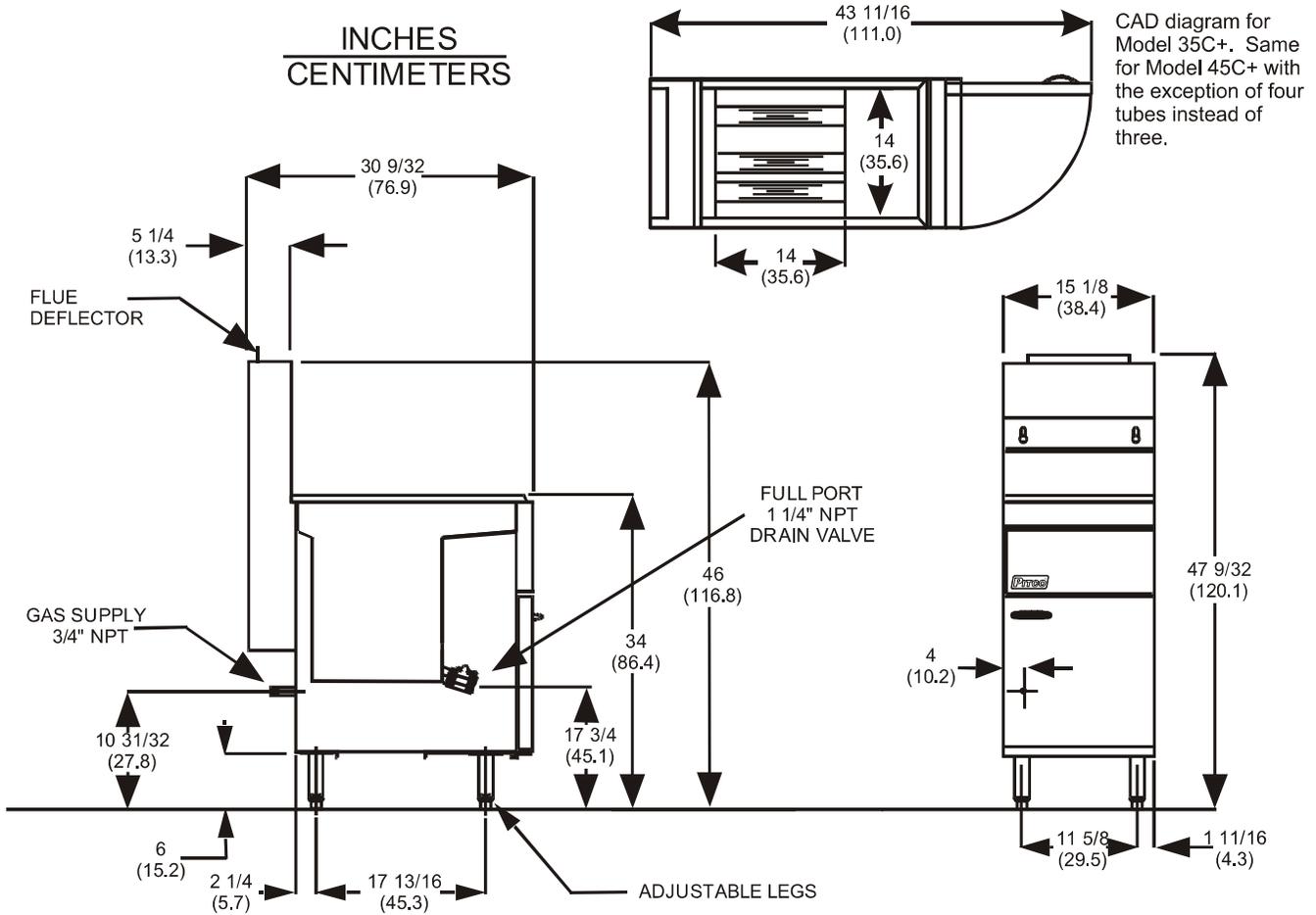
- Front 1-1/4" (3.2 cm) NPT drain for quick draining.
- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (190°C-CE)).

Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



Model 35C+ & 45C+ Economy Tube Fired Gas Fryers

Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



ELECTRICAL		OIL CAPACITY	
No Electrical options available		35-40 lbs (15.9 - 18.1 kg)- Model 35C+	
		42-50 lbs (19.1 - 22.7 kg)- Model 45C+	
SHIPPING INFORMATION (Approximate)			
161 lbs (73 kg) / 17.0 cubic feet (0.48 cubic meters) Model 35C+			
181 lbs (82 kg) / 17.0 cubic feet (0.48 cubic meters) Model 45C+			
GAS CONSUMPTION		PERFORMANCE CHARACTERISTICS	
90,000 BTU's/Hour (26.3 kW) 122,000 BTU's/Hour (35.7 kW) Available in Natural or Propane Gas. For other Fuel types contact your Dealer/Distributor.		Cooks 63 lbs. (29.9 KG) of fries per hour.-Model 35C+ Cooks 66 lbs. (28.6 KG) of fries per hour.-Model 45C+ Frying area is 14" x 14" (35.6 x 35.6 cm)	
Gas requirement for Incoming Pressure	NATURAL		PROPANE
	7 - 9 inches		11 - 12 inches
SHORT FORM SPECIFICATION			
Provide Pitco 35C+, or 45C+ tube-fired gas fryer. Fryer shall have an atmospheric burner system combined with three stainless steel tubes (Model 45C+ has four tubes) utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14" (35.7 x 35.7 cm) with a cooking depth of 2-3/4" (7.00 cm). Model 45C+ has cooking depth of 4" (10.16 cm). Heat transfer area shall be a minimum of 588 square inches (3794 sq cm) for 35C+. Heat transfer area shall be a minimum of 785 square inches (5058 sq cm) for 45C+. Provide accessories as follows:			
TYPICAL APPLICATION			
Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.			



Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA

Phone • (603) 225-6684 • Fax (603) 225-8472 • www.pitco.com L10-144 Rev 11 (10/12) Printed in the USA

We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

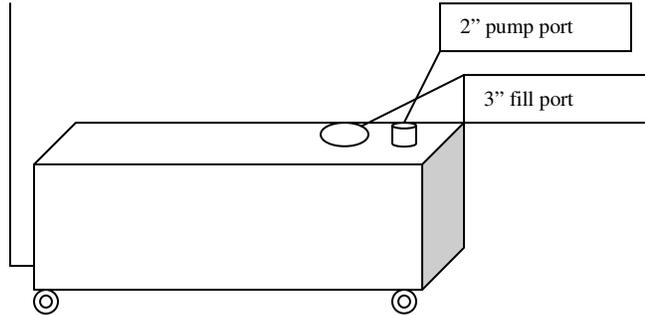
Equipment Number:	16.1
Equipment Description:	Grease Caddy
Use:	Used to store and transport grease waste

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

American Welding & Fabrication LLC
Watkins, CO
303-601-8873

Aluminum Portable Grease Caddy Storage Tank



Specifications:

Length 36"
Width 21"
Depth 9"
Caster Height 3"
Weight (Empty) 43 lbs
Capacity: 24 gallons
Thickness 1/8" aluminum

Pump & Fill Port Specifications

3" fill port with brass pipe plug creates non-airtight seal and should be hand-tightened then ½ turn with crescent wrench.
2" pump port is aluminum cam and groove male coupler manufactured by PT Coupling. Pumping requires a 2" female coupler.
Supplied with 2" cap.

Directions for Filling and Storage of Waste Oil

- Steer portable grease caddy in front of fryer. Handle attaches with release pin for easy storage on top of the unit.
- Attach pipe supplied with fryer to valve on fryer.
- Position pipe over the 3" fill port on portable grease caddy
- Slowly open valve handle on fryer to allow oil to flow into portable grease caddy.
- Never drain fryer when oil is heated as this can result in injury.
- Do not allow excess food crumbs or particulate to flow into portable grease caddy. Dispose of in garbage.
- Do not drain water into portable grease caddy. Drain this into separate pot or bucket and dispose of in mop sink.
- Wipe away any excess or spilled oil on unit. Screw brass plug into fill port and hand tighten.
- After filling, steer the portable grease caddy to the kitchen area or designated storage area.
- Once per quarter unit should be cleaned after emptying with hot soapy water and degreaser and rinsed thoroughly before refilling.

Directions for Pumping Waste Oil

- Steer portable grease caddy to an area which will be out of the way of restaurant staff.
- Attach 2" hose with female coupler to pump port.
- Open 3" brass fill port plug to allow for slight venting.
- Upon completion wipe away any spilled waste oil.
- Steer portable grease caddy back into designated storage area of restaurant.



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

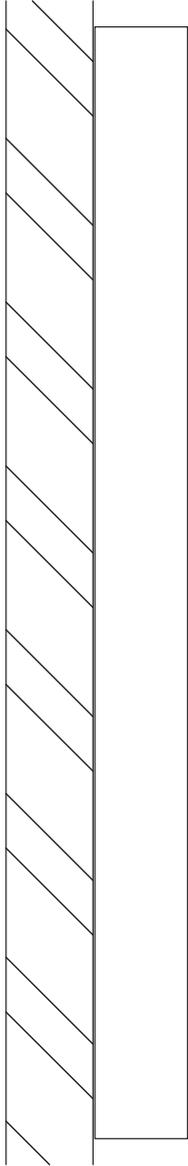
Equipment Number:	17A
Equipment Description:	Cooking Line Standoff Shelf
Use:	Protects natural gas quick connect hoses from damage and debris.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

GENERAL NOTES

NO.	DESCRIPTION	MATERIAL
1	TOPS AND SIMS	14 GA. S/S
2	REINFORCEMENT-IMPOSED	1 1/2" X 4" X 1 1/2" X 14 GA. GALV. CHANNEL
3	REINFORCEMENT-EXPOSED	1 1/2" X 4" X 1 1/2" X 14 GA. S/S CHANNEL
4	LEGS & CROSSRALS	1 5/8" DIA. X 16 GA. S/S TUBING
5	UNDERSHELVES	18 GA. S/S
6	COUNTER BODY	18 GA. S/S
7	DOOR AND HANGER PAGES	18 GA. S/S DOUBLE PAN CONSTR. SOUND DEADEN WITH STYROFOAM
8	WALL SHELVES	18 GA. S/S WITH 14 GA. S/S BRACKETS

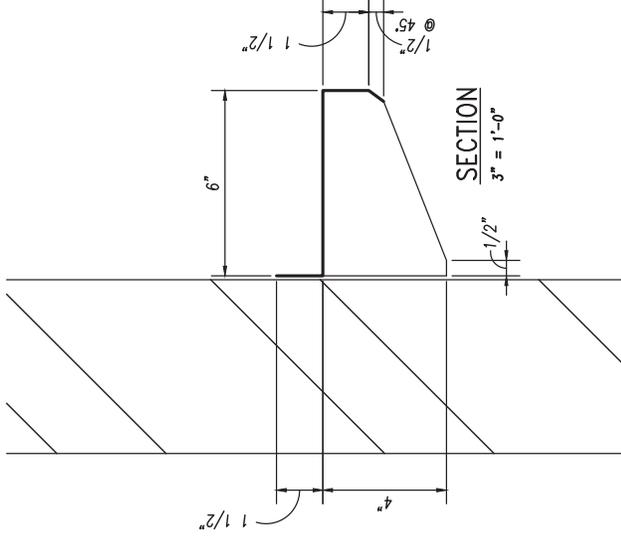


PLAN VIEW

1 1/2" = 1'-0"

BACKSHELF ITEM #: 17

() REQ'D.



TURN-UP AT REAR

72"

1/4" HOLE

ELEVATION

1 1/2" = 1'-0"



10623 LEROY DRIVE
NORTHGLENN, CO. 80233



PHONE: (303) 853-0107
FAX: (303) 853-0114

PRODUCT: CHIPOTLE - NEW DESIGN PROTOTYPE 2014

DATE: 10-21-13	DRAWN BY: MIDDIFIELD	PRICE NUMBER: 3 OF 18
CHECKED BY:	CUSTOMER:	JOB NUMBER:
SCALE: AS NOTED	CONSULTING:	
TITLE SHEET:		

CHP-72WS-6



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	18
Equipment Description:	Rice Cooker W/ Gas Disconnect Kit
Use:	The Rice Cooker is used to cook the rice that is served in burritos and bols.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

Rinnai®

RICE COOKED TO PERFECTION

COMMERCIAL GAS RICE COOKER

The Rinnai RER-55AS is great for cooking
small or large quantities of rice to perfection.



COMMERCIAL GAS RICE COOKER

Please visit www.rinnai.us
for more product information

Features and Benefits

INNOVATIVE FEATURES

- Enamel Outer Casing with Aluminum Cook Pot
- Easy to Clean
- Only Rice Cooker in North America with both CSA & NSF Certification
- Cooks Rice in Large or Small Quantities (25-55 cups)
- Automatic Two-Stage Burner
- Automatic Simmer
- Accurate & Dependable Thermostat
- Propane and Natural Gas for More Efficient Cooking
- Durable Handles



SPECIFICATIONS

CAPACITY	25 - 55 Cups			
GAS INPUT/ BURNER	BTU NG	35,000	BTU LP	34,000
GAS CONNECTION	1/2" NPT Female			
GAS SUPPLY PRESSURE (WC)	NG	Min 6" WC Max 10.5" WC	LP	Min 11" WC Max 13" WC
MANIFOLD PRESSURE	NG	10" WC	Max LP	10.5" WC
WEIGHT	35 lbs			

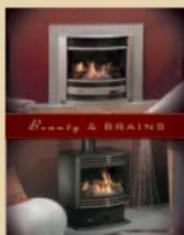
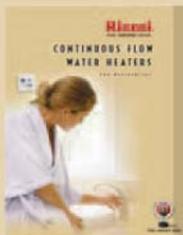
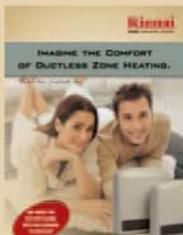
Rinnai is continually updating and improving products, therefore, specifications are subject to change without prior notice. Local, state, provincial and federal codes must be adhered to prior to installation. See owners manual for complete specifications.

OTHER RINNAI PRODUCTS AVAILABLE

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Email: marketing@rinnai.us



CONTACT YOUR LOCAL AUTHORIZED DEALER
OR CALL 1-866-RINNAI-1

Rinnai®



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

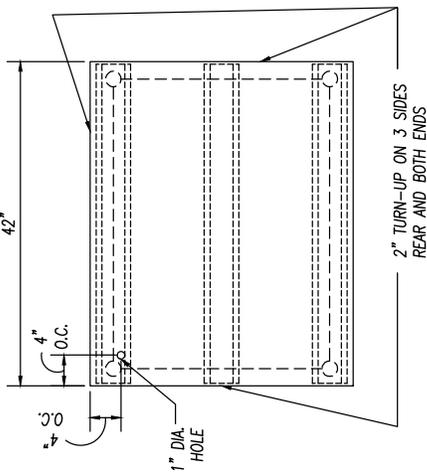
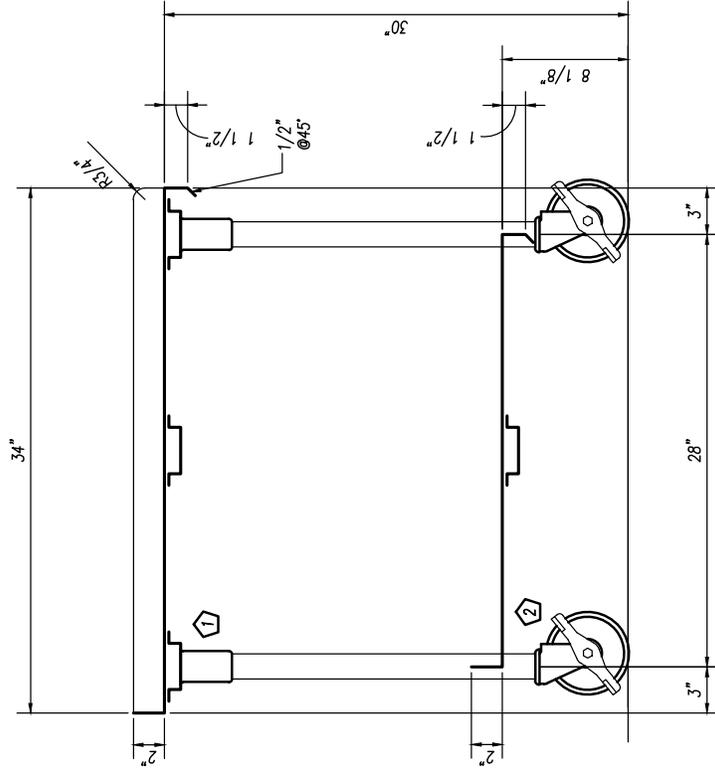
Equipment Number:	19
Equipment Description:	Rice Cooker Stand
Use:	The Rice Cooker Table provides a tabletop surface to hold the Rice Cooker

**Note:*

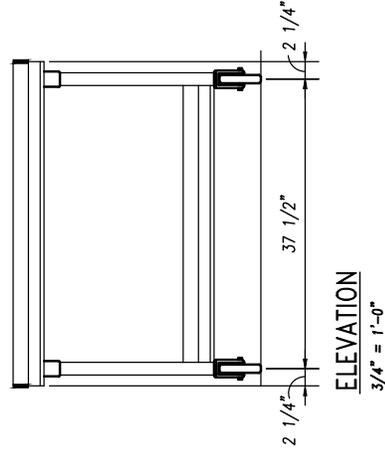
Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

GENERAL NOTES

NO.	DESCRIPTION	MATERIAL
1	TOPS AND SWS	14 GA. 5/5
2	REINFORCEMENT-IMPOSED	1 1/2" x 4" x 1 1/2" x 14 GA. GALV. CHANNEL
3	REINFORCEMENT-EXPOSED	1 1/2" x 4" x 1 1/2" x 14 GA. 5/5 CHANNEL
4	LEGS & CROSSRIMS	1 5/8" DIA. X 18 GA. 5/5 TUBING
5	UNDERBRACKETS	18 GA. 5/5
6	COUNTER BODY	18 GA. 5/5
7	DOOR AND DRAWER FRAMES	18 GA. 5/5 DOUBLE PAN CONSTR. SAND BLENDED WITH STYROFOAM
8	WALL SHELVES	18 GA. 5/5 WITH 14 GA. 5/5 BRACKETS



WORK TABLE ITEM #:19
() REV'D.



PARTS LIST

ID.#	QTY.	DESCRIPTION	MFG. & MODEL NUMBER
1	4	5/5 GUSSETS	COMPONENT HARDWARE #A18-0208
2	4	5" DIA. CASTER	487 #5-40-2.5518HZ (STEM CASTER)



10923 LEROY DRIVE
NORTHSLENN, CO. 80233
PHONE: (303) 853-0107
FAX: (303) 853-0114

10-21-13
WIDFIELD
JAS NOTED

10923 LEROY DRIVE
NORTHSLENN, CO. 80233
PHONE: (303) 853-0107
FAX: (303) 853-0114

CHIPOTLE - NEW DESIGN PROTOTYPE 2014

REVISIONS:

NO.	DATE	BY	DESCRIPTION
1			

DATE: 10-21-13
SCALE: AS NOTED
JOB NUMBER: 2 OF 16
JOB NUMBER:

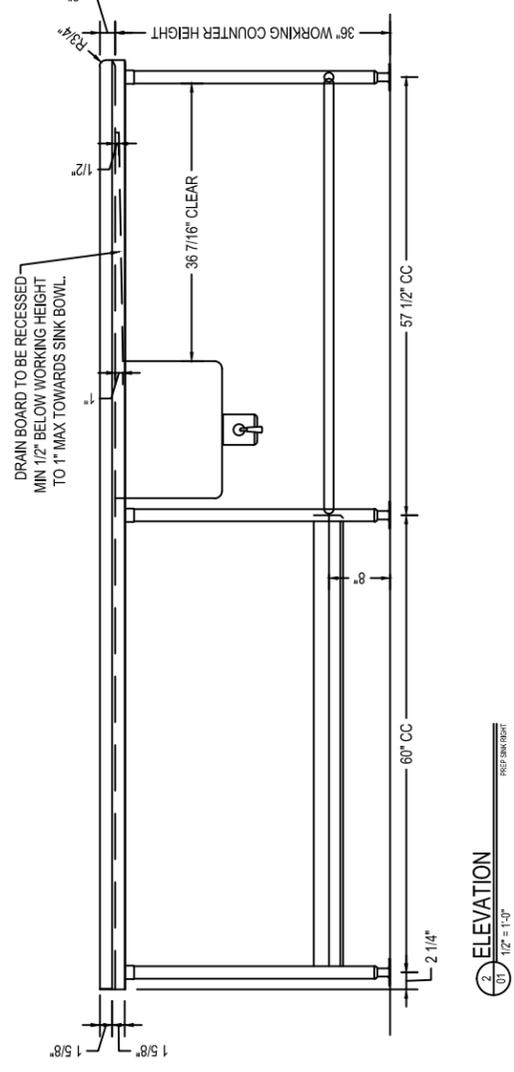
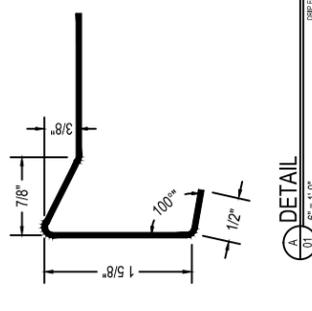
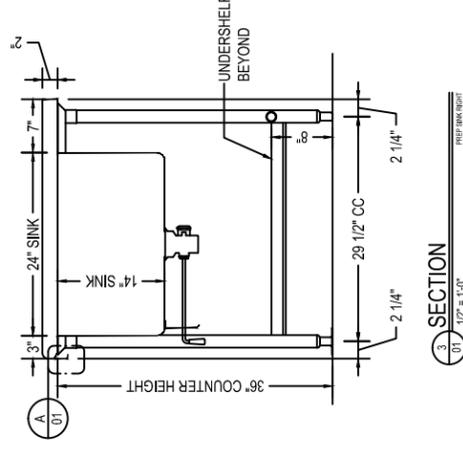
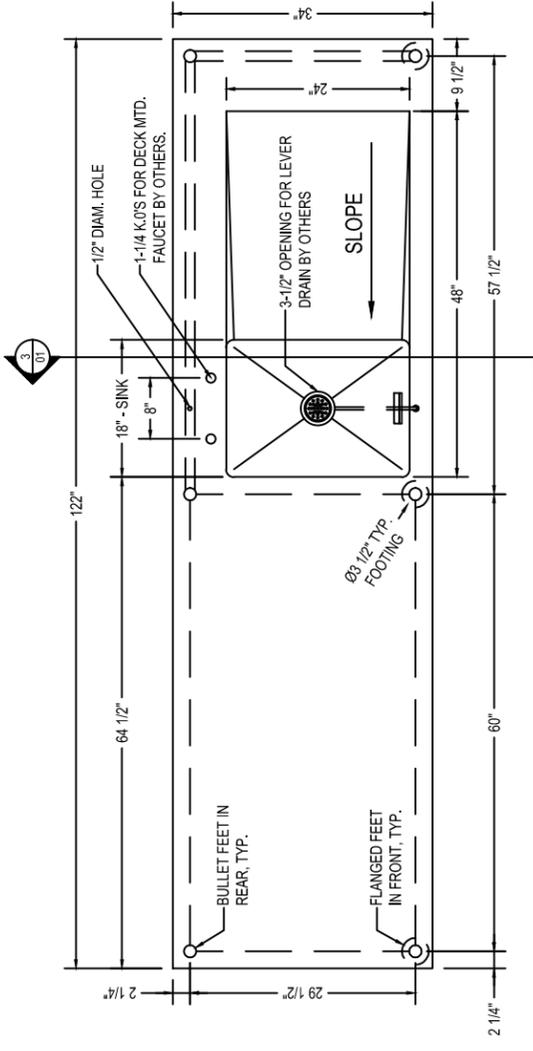


CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	22
Equipment Description:	Prep Sink
Use:	The Prep Sink is used for rinsing rice in preparation for cooking as well as washing raw vegetables before preparation.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



- GENERAL NOTES:**
- DRAWING IS PROVIDED AS A DESIGN INTENT REFERENCE ONLY. VERIFY ALL DIMENSIONS & DETAILS FOR CONSTRUCTIBILITY.
 - 3M DOUBLE SIDED TAPE TO BE APPLIED BETWEEN ALL REINFORCEMENT & TOPS/UNDERSHELVES
- GENERAL SPECIFICATIONS:**
- COUNTERTOP: 16 ga. SS #304 TOP WITH BACK SPLASH, MARINE EDGE, INTEGRATED DRAIN BOARD & CHANNEL SUPPORTS
 - SINK: 18" X 24" 16 ga. SS #304 SINK BOWL WITH 1" RADIAL EDGES & 3-12" DRAIN HOLE WITH TWIST-LEVER DRAIN; FAUCET BY OTHERS.
 - LEGS: 1-5/8" SS TUBING WITH SOCKETS WELDED TO WORK TOP - BULLET FEET IN REAR, FLANGED FEET IN FRONT.
 - CROSSBRACING: 1-1/4" SS TUBING
 - UNDERSHELF: 16 ga. SS #304 SHELF WITH BACK/SIDE SPLASHES & SUPPORT CHANNELS.



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	22.1
Equipment Description:	Prep Sink Faucet "Big Flow"
Use:	

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



REG. #A2601
ISO #9001

Model No.
B-0293-01

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

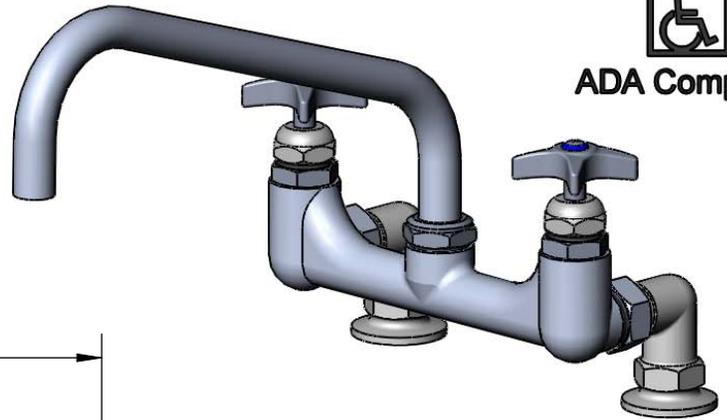
Customer/Wholesaler _____

Contractor _____

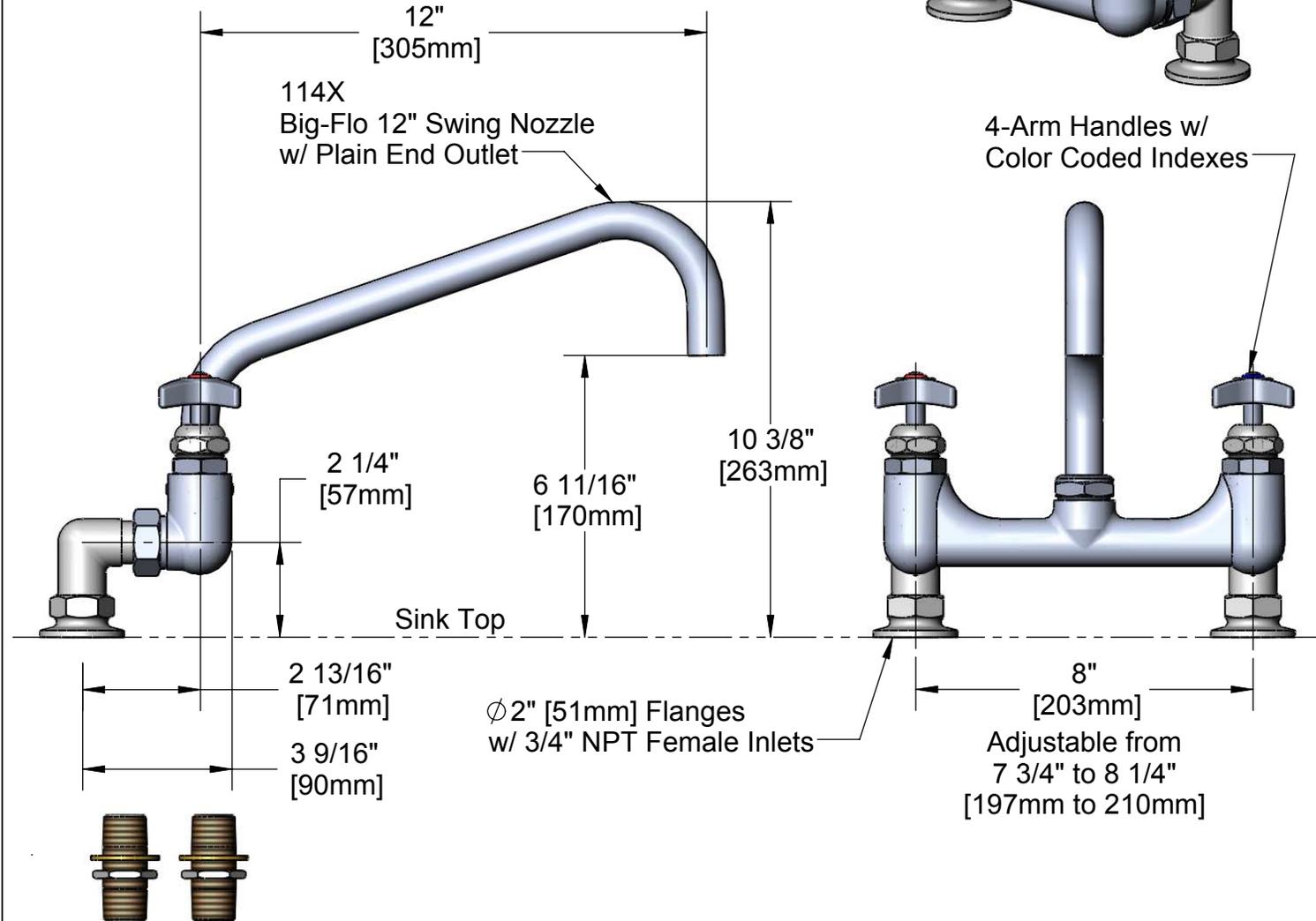
Architect/Engineer _____



ADA Compliant



4-Arm Handles w/
Color Coded Indexes



Includes (2) B-0427
3/4" NPT Supply Nipples

Rough-in: Ø 1 1/4" [32mm] Holes

Product Specifications:
Kettle & Pot Sink Mixing Faucet w. Big-Flo 12" Swing Nozzle,
4-Arm Handles & 3/4" NPT Male Supply Nipples

Drawn DMH	Checked ARH	Approved JHB
Scale: 1:4		Date: 04/21/09



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

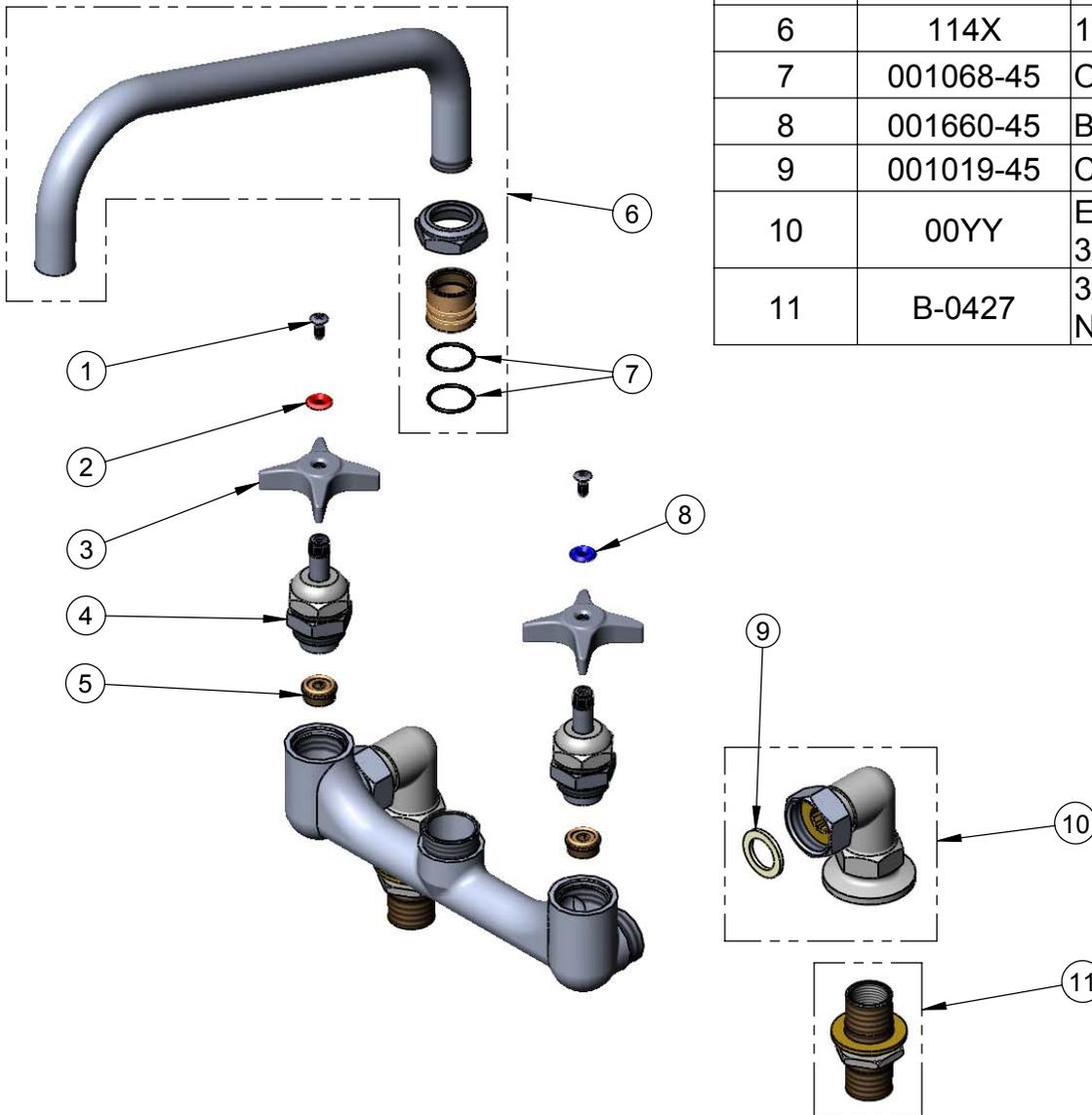


Model No.
B-0293-01

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	000922-45	Lever Handle Screw
2	001661-45	Red Index-HW
3	002521-45	4-Arm Handle
4	006482-40	Spindle Asm, B-0290 (RH)
5	000764-20	Seat, B-290 RM
6	114X	12" Big-Flo Swing Nozzle
7	001068-45	O-ring, Size -118
8	001660-45	Blue Index-CW
9	001019-45	Coupling Nut Washer
10	00YY	Elbow Flange Assembly, 3/4" NPT Female
11	B-0427	3/4" NPT Male Supply Nipple



Product Specifications:

Kettle & Pot Sink Mixing Faucet w. Big-Flo 12" Swing Nozzle,
4-Arm Handles & 3/4" NPT Male Supply Nipples

Drawn DMH	Checked ARH	Approved JHB
Scale: 1:4		Date: 04/21/09



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	22.2
Equipment Description:	Vegetable Wash System Faucet
Use:	

**Note:*

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T&S BRASS AND BRONZE WORKS, INC.
 2 SADDLEBACK COVE / P.O. BOX 1088 / TRAVELERS REST, SC 29690
 PHONE 800-476-4103 FAX 864-834-3518

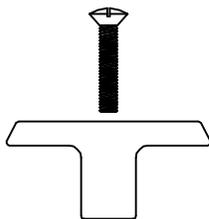
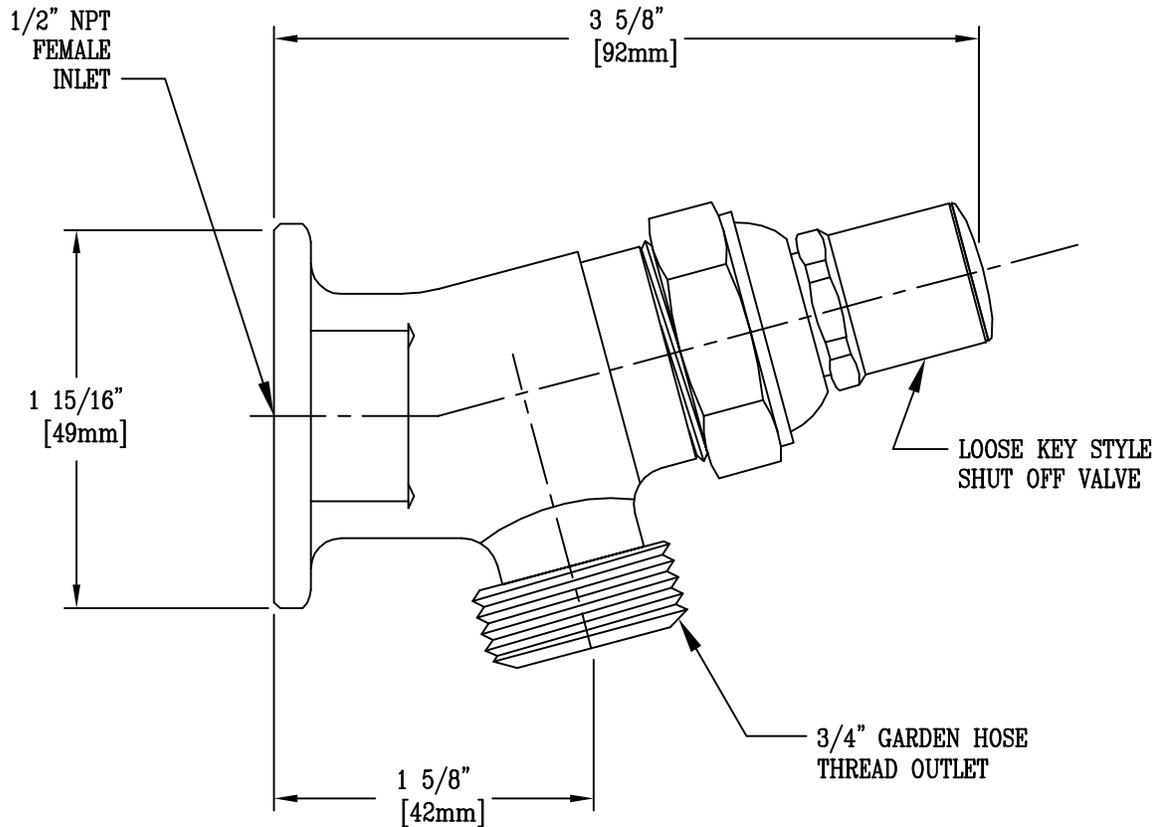


Model No.
B-0730
 Item No.:

Job Name:

Architect/Engineer Approval:

Notes:



**LOOSE KEY
 AND SCREW
 SHIPPED LOOSELY
 SCALE 1:2**

Product Description:
 SILL FAUCET WITH ROUGH CHROME PLATED FINISH,
 REMOVABLE LOOSE KEY HANDLE, 1/2" FLANGED
 FEMALE INLET, & 3/4" GARDEN HOSE OUTLET

Drawn:

TEH

Checked

LEL

Scale:

1' = 1'

Approved

MVW

Date:

01/02/03



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	22.3
Equipment Description:	Prep Sink Drain Assembly
Use:	

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



REG. #A2601
ISO #9001

Model No.

B-3950-SB

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

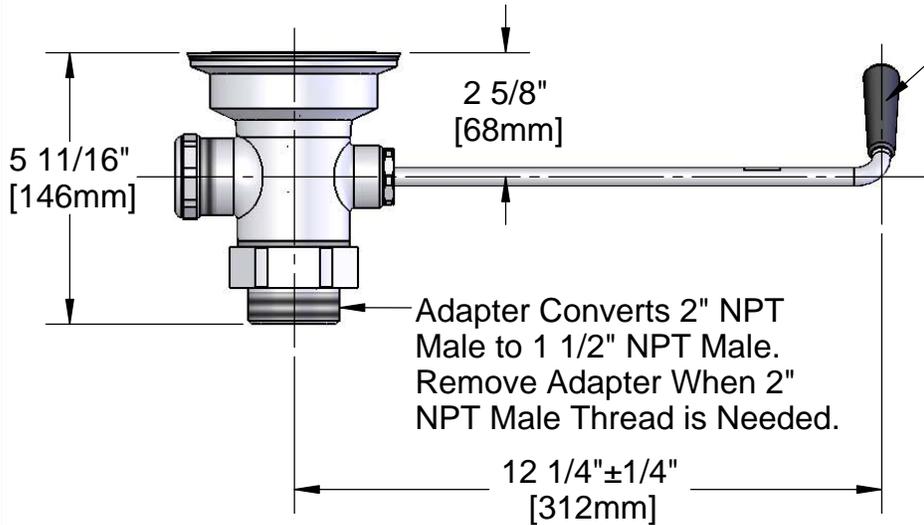
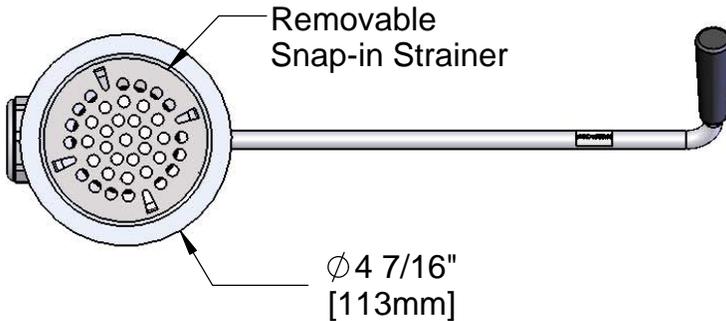
Job Name _____ Date _____

Model Specified _____ Quantity _____

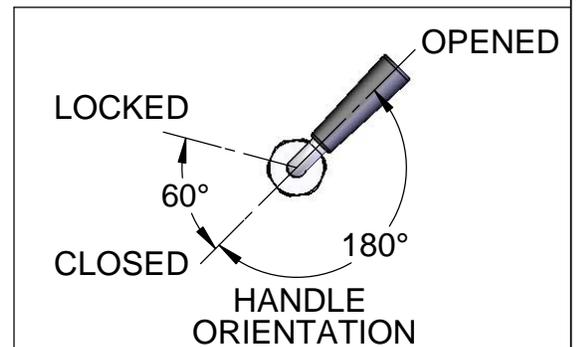
Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Twist Handle w/
Heat Resistant
Plastic Grip (Shown
in Open Position)



Product Specifications:

Rotary Waste Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male Outlet & 1 1/2" NPT Male Adapter & Removable Strainer Basket

Drawn

DHL

Checked

JRM

Approved

JHB

Scale:

1:4

Date:

05/31/11



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



REG. #A2601
ISO #9001

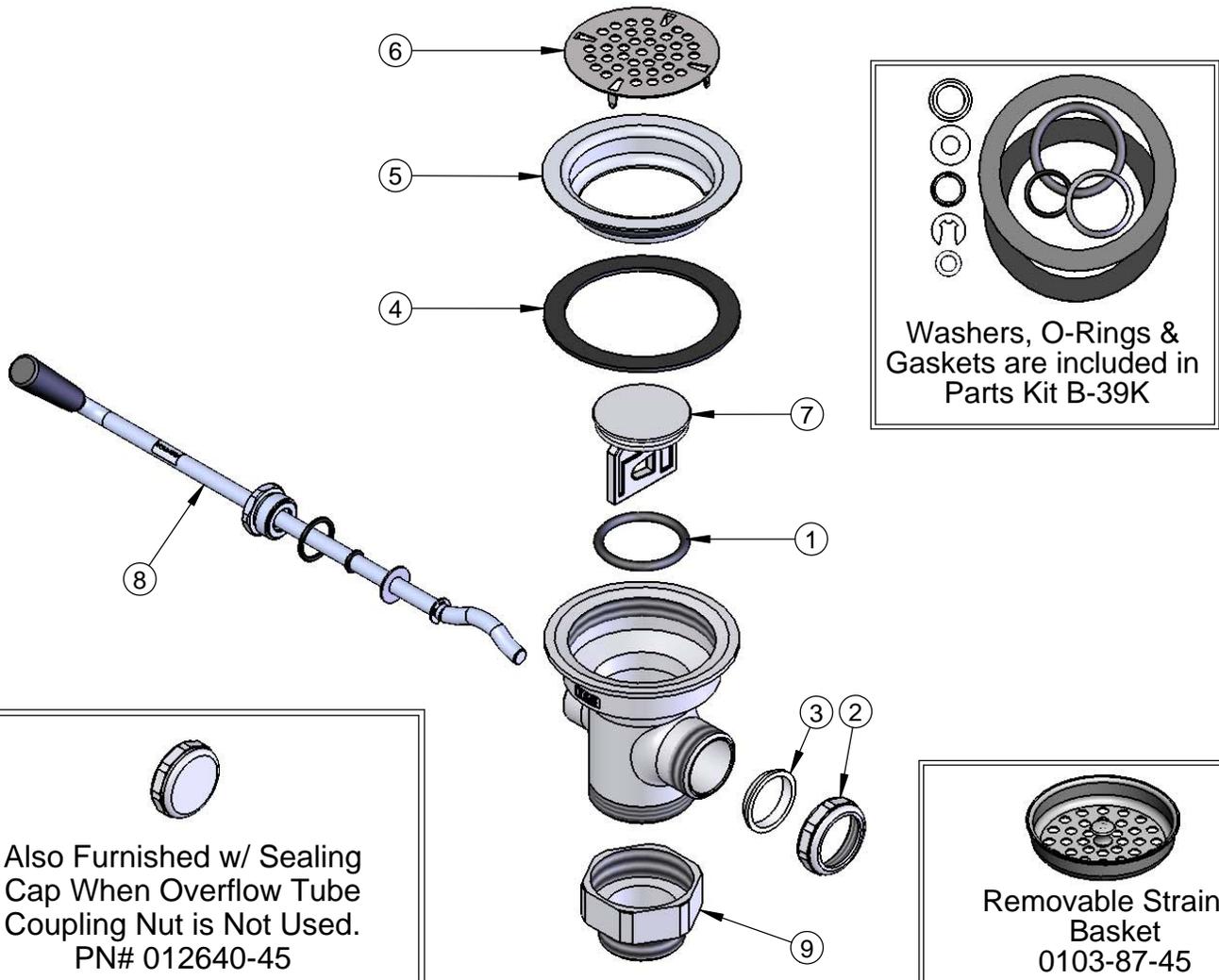
Model No.

B-3950-SB

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	010389-45	O-Ring, Plunger
2	010391-45	Nut, Coupling For Twist Drain
3	010390-45	Ferrule, Coupling Nut
4	010382-45	Gasket, 3 1/2" Face Flange
5	010384-45	Flange, 3 1/2" Face
6	010386-45	Strainer, 3 1/2" Snap-in Removable
7	010388-45	Plunger, Twist Drain
8	010393-45	Handle Asm, Rotary Waste Valve Twist
9	B-3945	Adapter, 2" NPT x 1 1/2" NPT



Product Specifications:
Rotary Waste Valve w/ Twist Handle, 3 1/2" Sink
Opening, 2" NPT Male Outlet & 1 1/2" NPT Male Adapter
& Removable Strainer Basket

Drawn DHL	Checked JRM	Approved JHB
Scale: NTS		Date: 05/31/11



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	23
Equipment Description:	Prep Sink Shelves
Use:	Used to store dry goods and utensils.

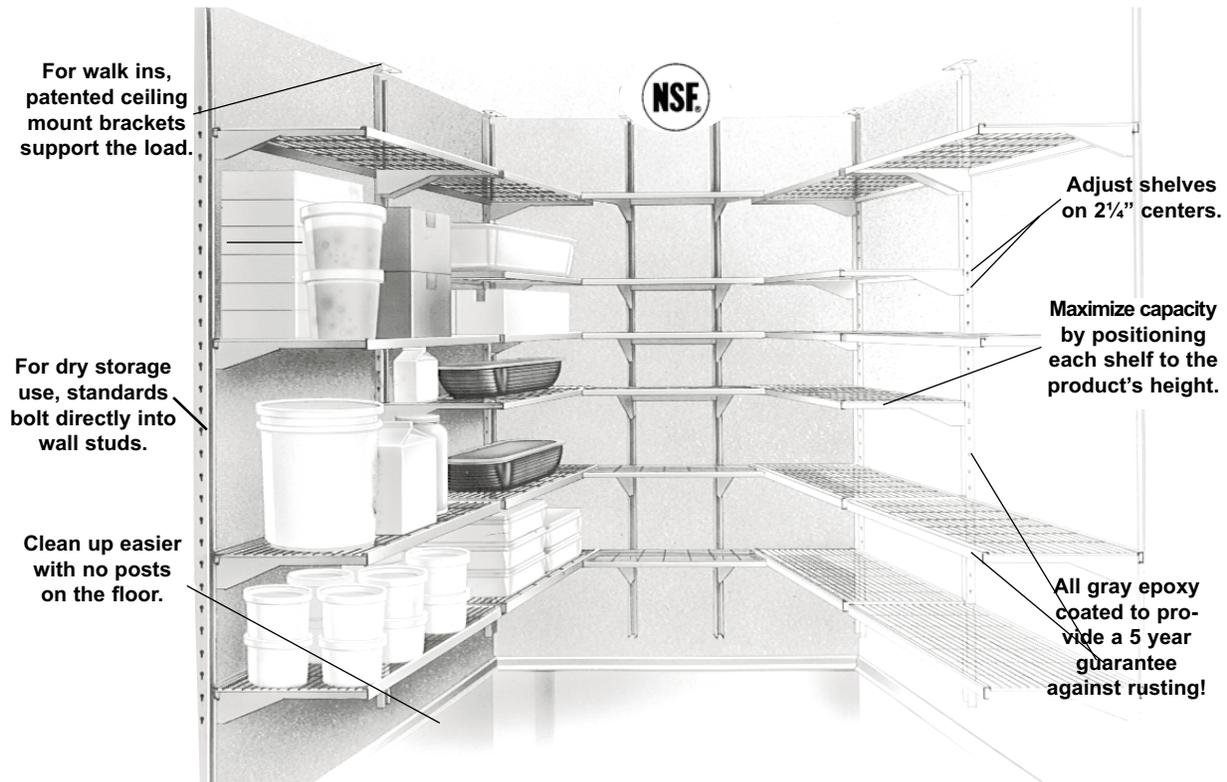
**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

SPECIFICATION & SUBMITTAL SHEET - *Chipotle Mexican Grill*

JOB NAME _____ ITEM _____

boost storage capacity by as much as 30%! AMCO MOD-A-FLEX® SHELVING



A walk in refrigerator shelving system that seems to defy gravity...no posts on the floor; no need to reinforce side walls. The secret is ceiling mounted standards that support loads up to 400 lbs. per shelf.

Each shelf can be adjusted to the exact height of the product in seconds without the need for tools. The result is no more wasted

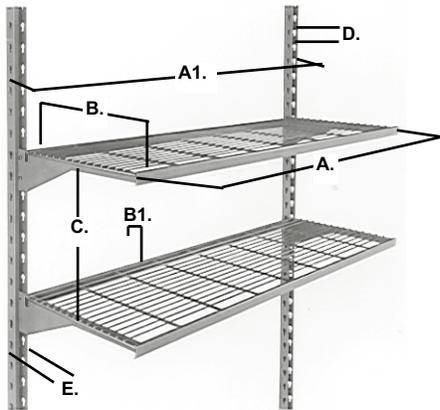
space...gain as much as 30% of additional storage capacity. There has never been freedom of shelf placement like this before!

Shelves and standards are protected by a rugged gray plastic epoxy resin coating to withstand abrasion and the ravages of moisture and food acids. Amco Mod-A-Flex® is guaranteed 5 years against rust!

NOMINAL SHELF WIDTHS		NOMINAL SHELF LENGTHS		NOMINAL STANDARD HEIGHTS			
<input type="checkbox"/>	12" 300 mm	<input type="checkbox"/>	24" 572 mm	For Walk-In cooler or freezer:			
<input type="checkbox"/>	18" 451 mm	<input type="checkbox"/>	30" 724 mm	<input type="checkbox"/>	24" 629 mm	<input type="checkbox"/>	61" 1542 mm
<input type="checkbox"/>	21" 527 mm	<input type="checkbox"/>	36" 876 mm	<input type="checkbox"/>	36" 915 mm	<input type="checkbox"/>	68" 1715 mm
		<input type="checkbox"/>	42" 1028 mm	<input type="checkbox"/>	40" 1029 mm	<input type="checkbox"/>	72" 1829 mm
		<input type="checkbox"/>	48" 1181 mm	For Dry environment walls:			
		<input type="checkbox"/>	60" 1486 mm	<input type="checkbox"/>	18" 470 mm		
				<input type="checkbox"/>	36" 927 mm		
				<input type="checkbox"/>	72" 1842 mm		
						<input type="checkbox"/>	81" 2058 mm
						<input type="checkbox"/>	85" 2172 mm
						<input type="checkbox"/>	99" 2515 mm

AMCO MOD-A-FLEX® SHELVING

AMCO MOD-A-FLEX® SHELVING



TYPICAL SPACING FOR 18" X 48" SHELF

A = Shelf length: 46½" (½" less than nominal)

A1 = O. D. of standard as illustrated: 48"

B = Shelf width: 17¾" (¼" less than nominal)

B1 = Distance from wall to rear of shelf: 1⅝"

C = Distance between shelves: 3¼" if installed on consecutive slots. For each additional slot, add 2¼".

D = Slot spacing: 2¼" on center.

E = Width of standard: 1½"

SPECIFICATIONS

SHELVES

Shelves to have #8 (.162") gauge crosswires spaced 1⅞" on centers with cross-braces .283" minimum on 6" centers and running perpendicular to crosswires. Crossbraces welded at each end inside leg of channel ⅝" x 1¼" x .105" thick. All contact points are welded. Each shelf to include two (2) support arms of #11 gauge (.120") steel; each side with two rivets designed to interlock onto wall standards.

STANDARDS

Standards to be constructed of #11 (.120") gauge cold rolled steel forms in a U shape with each open leg of the standard key hole punched on 2¼" centers. Standards to be further punched with a suitable number of holes to allow installation into a wall.

FINISH

Shelves, support arms and standards to be protected with a hard-baked electrostatically applied gray plastic epoxy resin after fabrication.

AMCO MOD-A-FLEX® SHELVES

Two support arms included with each shelf.

Cat. No.	Width		Length		Weight	
	in.	mm	in.	mm	lbs.	kgs.
MX1224GR	11¾	300	22½	572	6	2.7
MX1230GR	11¾	300	28½	724	7	3.2
MX1236GR	11¾	300	34½	876	8	3.6
MX1242GR	11¾	300	40½	1028	9	4.1
MX1248GR	11¾	300	46½	1181	11	5.0
MX1260GR	11¾	300	58½	1486	14	6.4
MX1824GR	17¾	451	22½	572	9	4.1
MX1830GR	17¾	451	28½	724	11	5.0
MX1836GR	17¾	451	34½	876	12	5.4
MX1842GR	17¾	451	40½	1028	14	6.4
MX1848GR	17¾	451	46½	1181	15	6.8
MX1860GR	17¾	451	58½	1486	21	9.6
MX2124GR	20¾	527	22½	572	12	5.4
MX2130GR	20¾	527	28½	724	14	6.4
MX2136GR	20¾	527	34½	876	17	7.7
MX2142GR	20¾	527	40½	1028	19	8.6
MX2148GR	20¾	527	46½	1181	24	11.0
MX2160GR	20¾	527	58½	1486	33	15.0

AMCO MOD-A-FLEX® STANDARDS

Cat. No.	Height		Weight	
	in.	mm	lbs.	kgs.
MX24GR	24¾	629	5.0	2.3
MX36GR	36	915	6.5	3.0
MX40GR	40½	1029	7.0	3.2
MX61GR	60¾	1542	10.3	4.7
MX68GR	67½	1715	11.2	5.1
MX72GR	72	1829	11.8	5.4
MX81GR	81	2058	13.0	5.9
MX85GR	85½	2172	13.4	6.1
MX99GR	99	2515	15.3	7.0
MXD18GR	18½	470	3.5	1.6
MXD36GR	36½	927	6.5	3.0
MXD72GR	72½	1842	11.8	5.4



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	24.3
Equipment Description:	Wall-Mount Hand Sink
Use:	Washing employee hands.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

CUSTOMER:

PROJECT NAME:

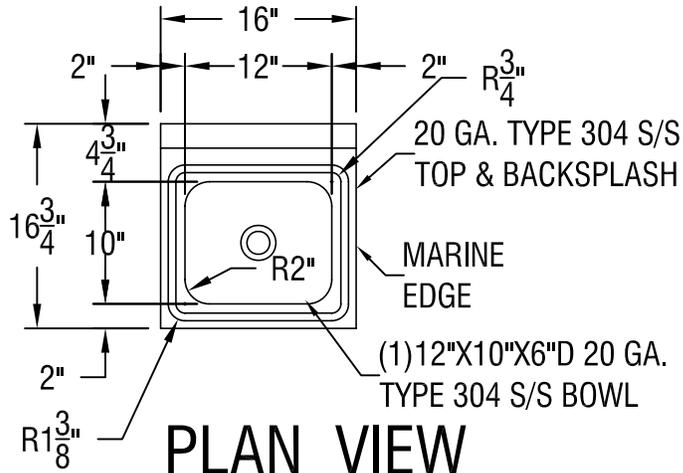
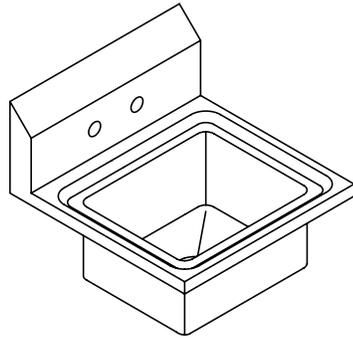
UNIVERSAL STAINLESS CATALOG

REV-1	N/A
REV-2	N/A
REV-3	N/A
REV-4	N/A

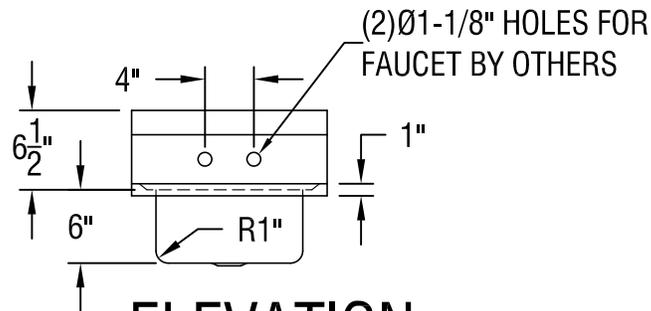
DRAWING STATUS

- APPROVED
- APPROVED AS NOTED
- REVISE & RESUBMIT

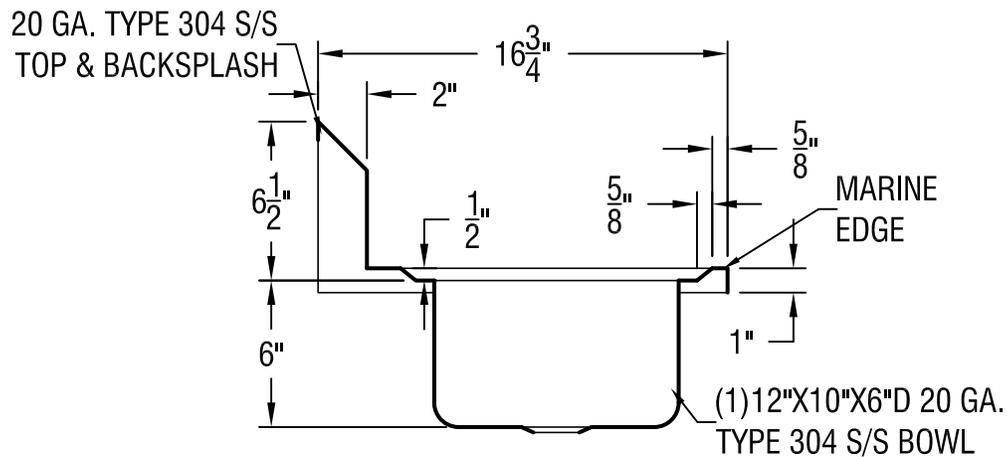
BY: _____
 DATE: _____



SCALE: 3/4" = 1'-0"



SCALE: 3/4" = 1'-0"



SCALE: 1-1/2" = 1'-0"

MODEL:
 EHS-1-NF

TITLE:
 SINK, HAND, 12X10X6, NO FAUCET

ITEM #

ITEM QTY:
 SEE P.O.

DRAWING #
 EHS-1NF

DATE / DRAFTER:
 03/14/05-BLS



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	24.5
Equipment Description:	Splash-Mount Faucet
Use:	Used to pre-rinse cooking wares.

**Note:*

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T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



Model No.
B-1146-04

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

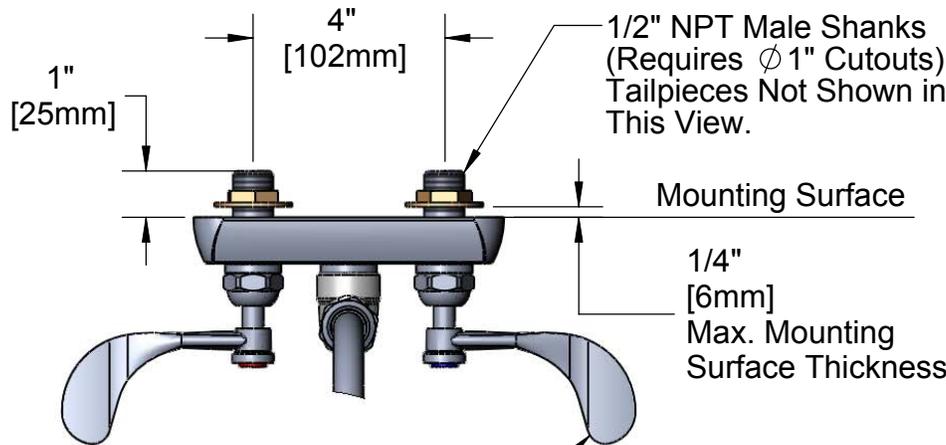
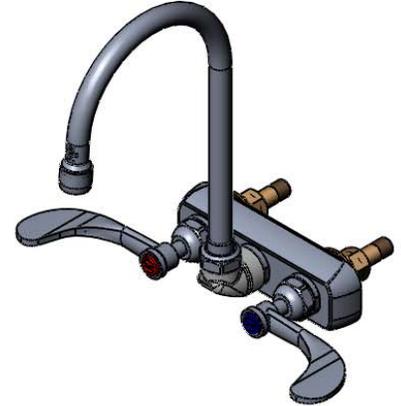
Customer/Wholesaler _____

Contractor _____

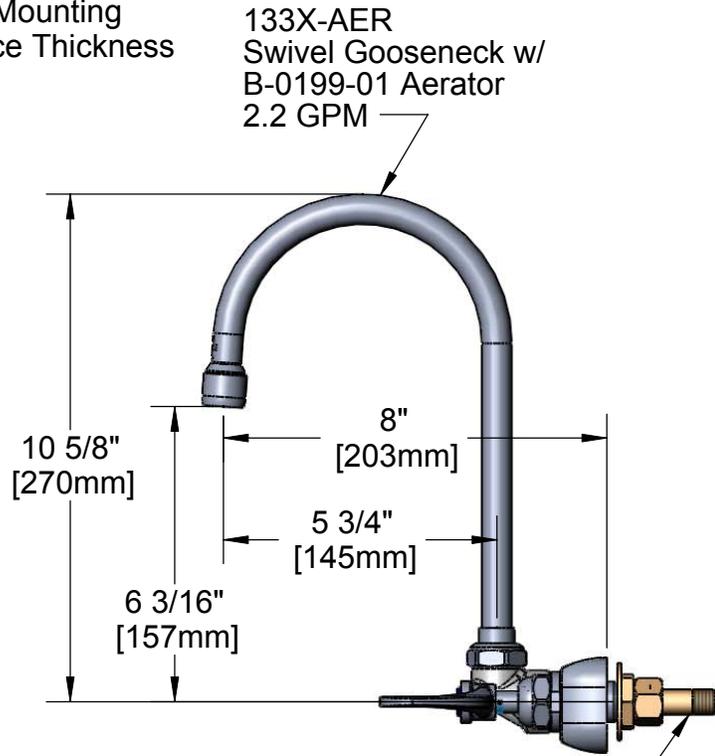
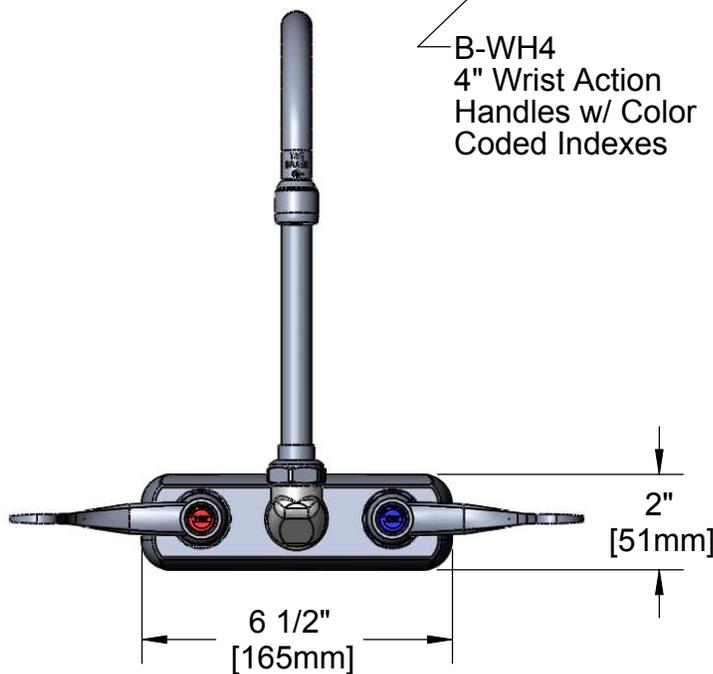
Architect/Engineer _____



ADA Compliant



B-1100-K Elbow Kit Sold Separately. Contains (2) 1/2" NPT Male 90° Elbows.



150A Tailpiece and Nut Furnished for 1/4" NPT Connection

Product Specifications:
Wall Mount Workboard Faucet w/ 1/2" NPT Male Shanks, 133X-AER Swivel Gooseneck w/ B-0199-01 Aerator, B-WH4 Wrist Action Handles & 4" Inlet Centers

Drawn KJG	Checked DHL	Approved JHB
Scale: 1:4	Date: 08/13/08	



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

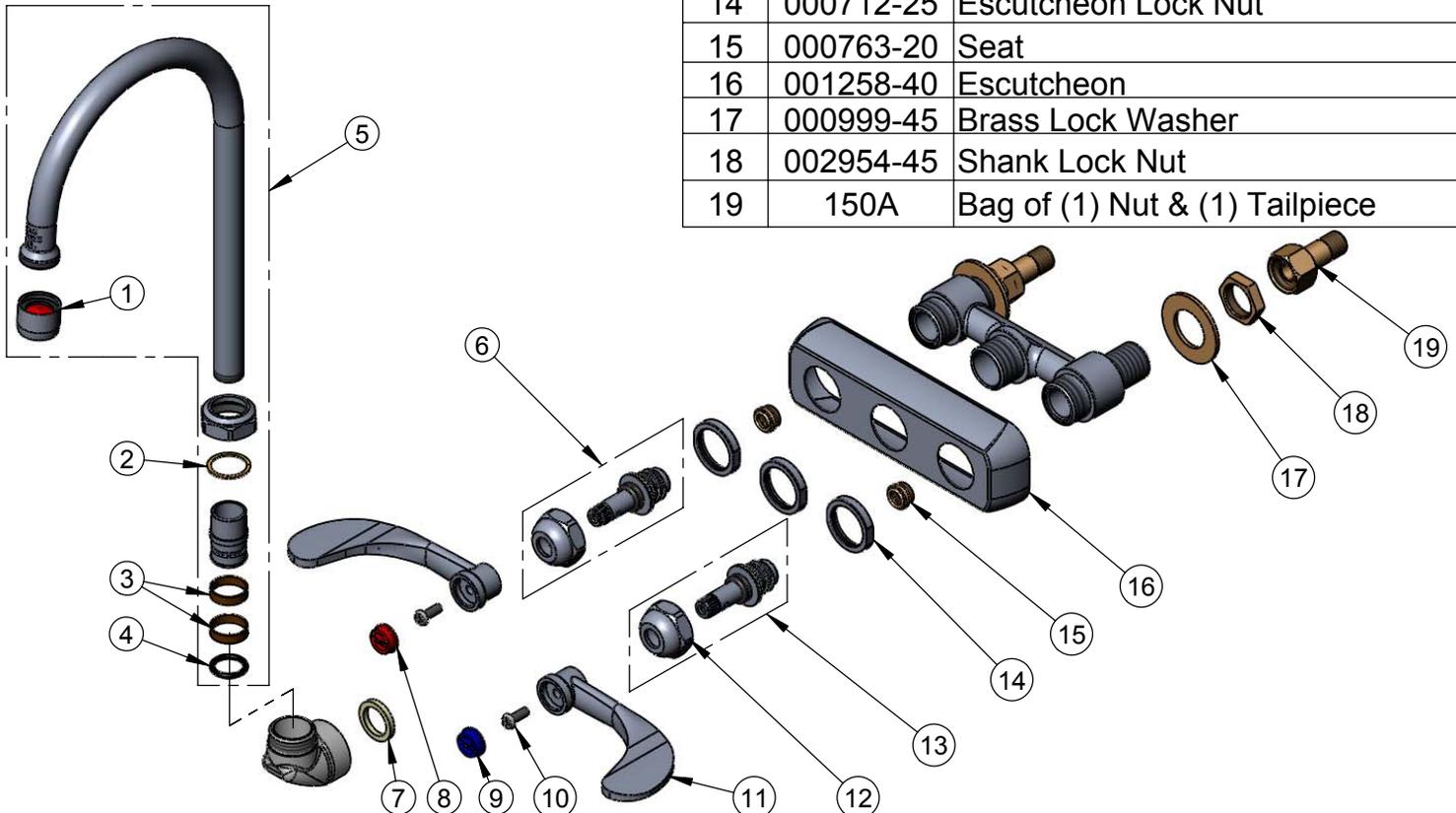


Model No.
B-1146-04

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	B-0199-01	2.2 GPM Aerator, Female
2	009538-45	Swivel Washer
3	011429-45	Swivel Sleeve (2)
4	001074-45	O-Ring
5	133X-AER	133X Swivel Goosneck w/ Aerator
6	009423-40	Spindle Asm, RH, Hot
7	001017-45	Washer
8	001194-45	Red HW Index
9	001686-45	Blue CW Index
10	000925-45	Lab Handle Screw
11	B-WH4	4" Wrist Action Handle
12	009749-25	Bonnet Nut
13	009424-40	Spindle Asm, LH, Cold
14	000712-25	Escutcheon Lock Nut
15	000763-20	Seat
16	001258-40	Escutcheon
17	000999-45	Brass Lock Washer
18	002954-45	Shank Lock Nut
19	150A	Bag of (1) Nut & (1) Tailpiece



Product Specifications:

Wall Mount Workboard Faucet w/ 1/2" NPT Male Shanks, 133X-AER Swivel Gooseneck w/ B-0199-01 Aerator, B-WH4 Wrist Action Handles & 4" Inlet Centers

Drawn KJG	Checked DHL	Approved JHB
Scale: NTS		Date: 08/13/08



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

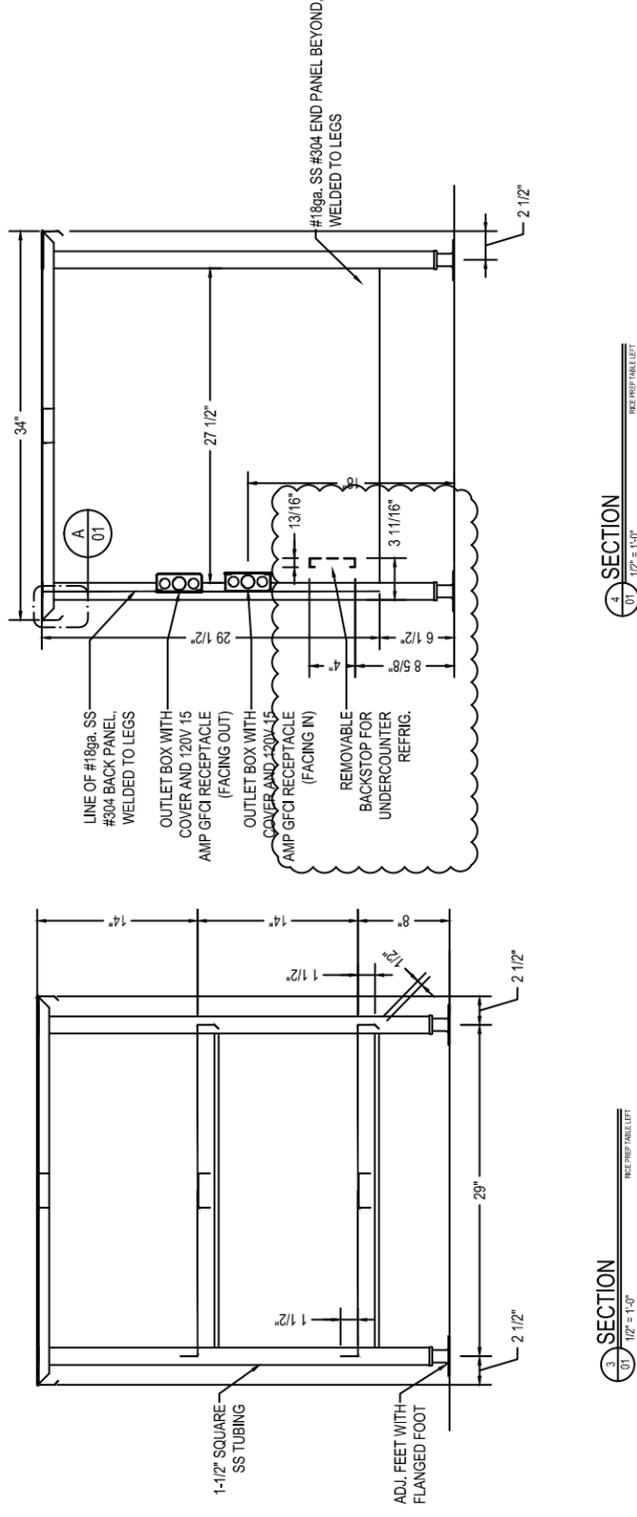
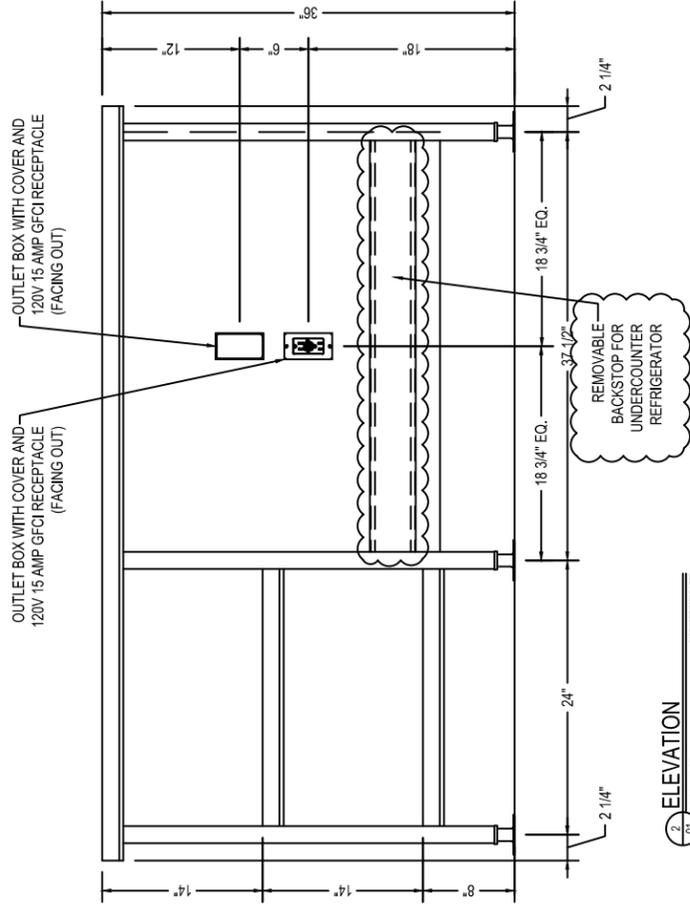
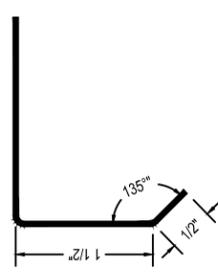
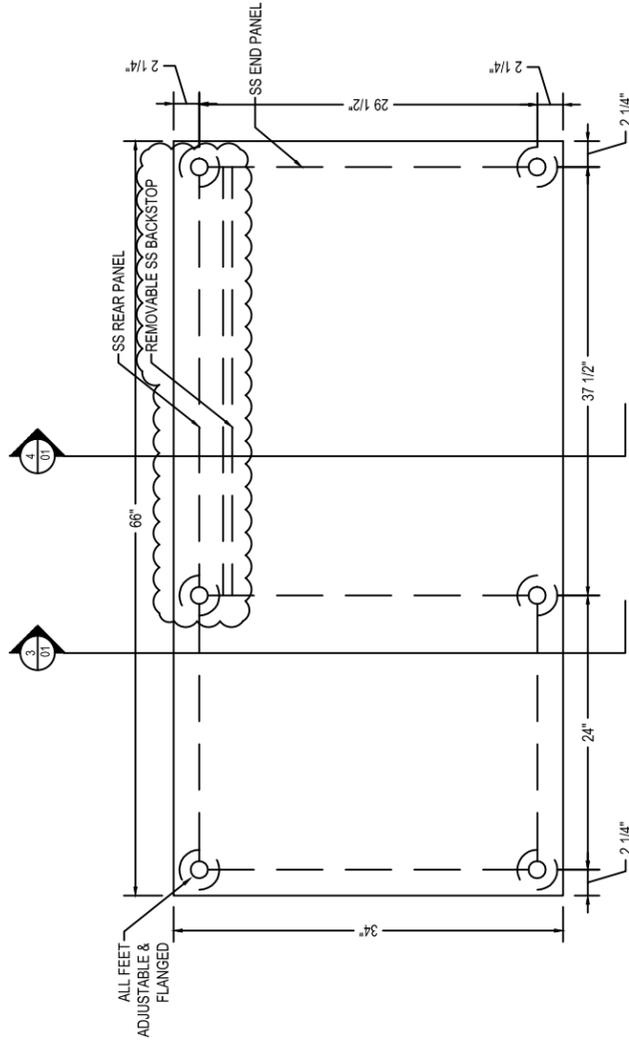
Equipment Number:	25
Equipment Description:	Prep Table
Use:	The Prep Table provides a tabletop surface for rice and raw produce preparation. The Mies En Place Station provides holders for seasonings and gloves.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

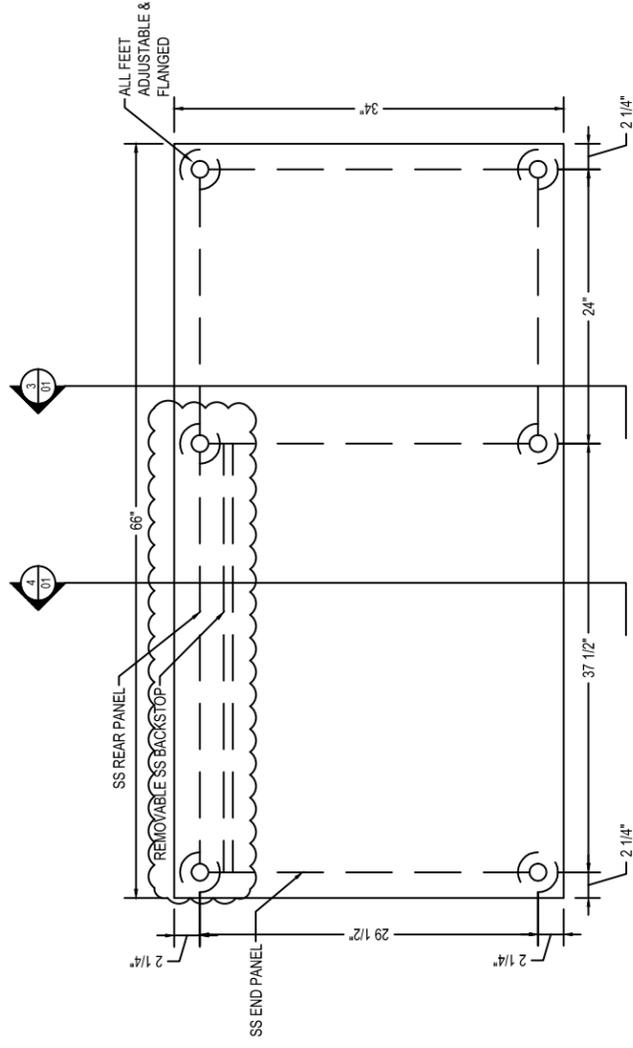
GENERAL NOTES:

- DRAWING IS PROVIDED AS A DESIGN INTENT REFERENCE ONLY. VERIFY ALL DIMENSIONS & DETAILS FOR CONSTRUCTIBILITY.
 - 3M DOUBLE SIDED TAPE TO BE APPLIED BETWEEN ALL REINFORCEMENT & TOPS/UNDERSHELVES
- GENERAL SPECIFICATIONS:**
- COUNTERTOP: 16 ga. SS #304 TOP WITH CHANNEL SUPPORTS.
 - LEGS: 1-1/2" SS TUBING WITH FLANGED FEET. 6" ADJUSTABLE HEIGHT MOUNTED ON 1-1/2" LEG RAILS.
 - SHELVES: #18ga. SS #304 WITH CHANNEL SUPPORTS.
 - PANELS: #18ga. SS #304 WELDED TO LEGS.
 - ELECTRICAL: (2) OUTLET BOXES WITH 120 V/ 15 AMP GFCI RECEPTACLES (ONE FACING OUT, ONE FACING IN)

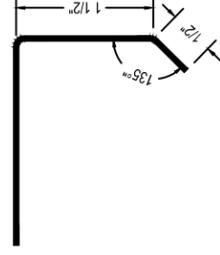


GENERAL NOTES:

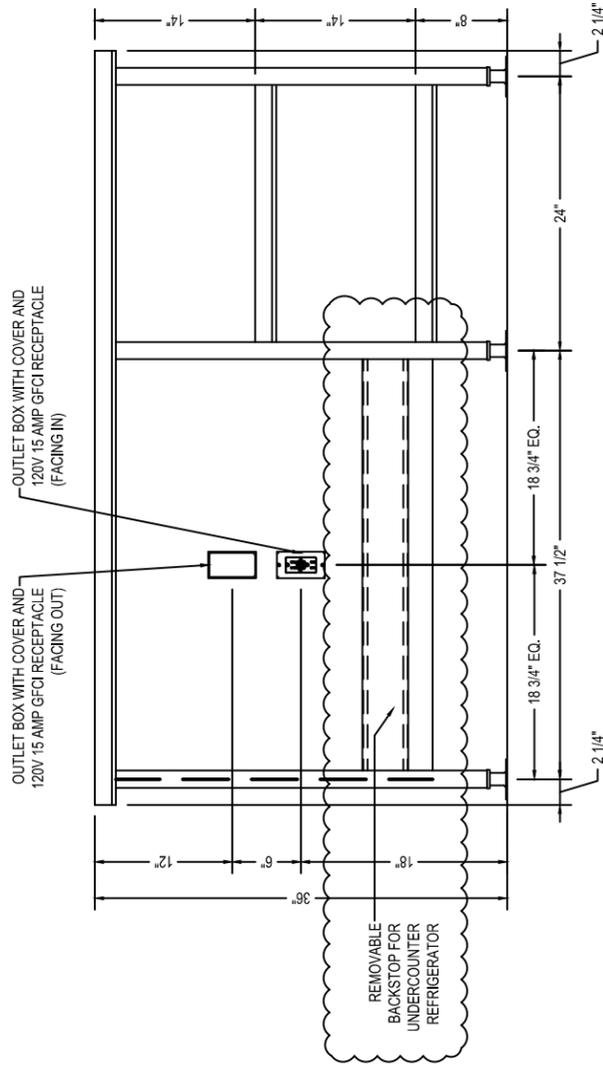
- DRAWING IS PROVIDED AS A DESIGN INTENT REFERENCE ONLY. VERIFY ALL DIMENSIONS & DETAILS FOR CONSTRUCTIBILITY.
 - 3M DOUBLE SIDED TAPE TO BE APPLIED BETWEEN ALL REINFORCEMENT & TOPS/UNDERSHELVES
- GENERAL SPECIFICATIONS:**
- COUNTERTOP: 16 ga. SS #304 TOP WITH CHANNEL SUPPORTS.
 - LEGS: 1-1/2" SS TUBING WITH FLANGED FEET. 6" ADJUSTABLE HEIGHT MOUNTED ON 1-1/2" LEG RAILS.
 - SHELVES: #18ga. SS #304 WITH CHANNEL SUPPORTS.
 - PANELS: #18ga. SS #304 WELDED TO LEGS.
 - ELECTRICAL: (2) OUTLET BOXES WITH 120 V/ 15 AMP GFCI RECEPTACLES (ONE FACING OUT, ONE FACING IN)



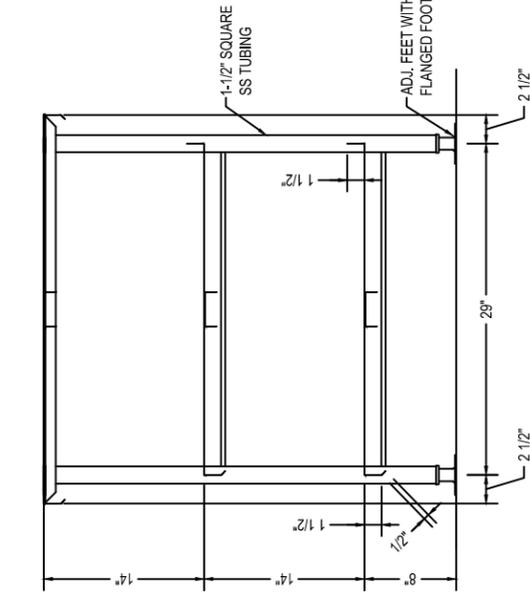
1 PLAN VIEW
1/2" = 1'-0"
REF: PREP TABLE RIGHT



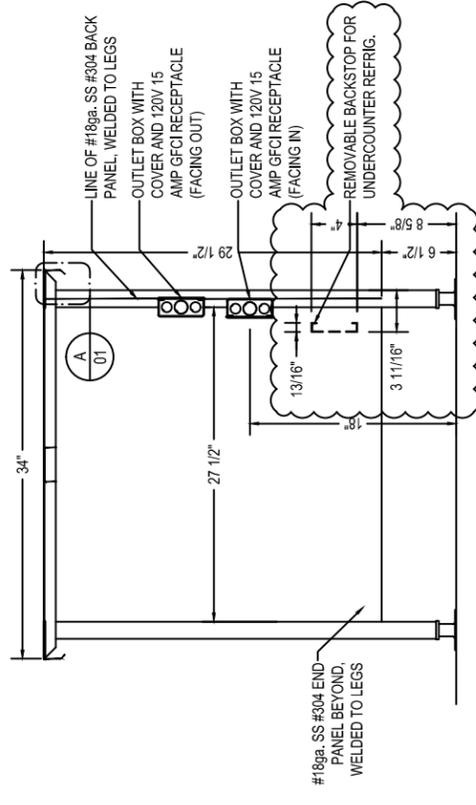
A DETAIL
6" = 1'-0"
REF: EDGE



2 ELEVATION
1/2" = 1'-0"
REF: PREP TABLE RIGHT



3 SECTION
1/2" = 1'-0"
REF: PREP TABLE RIGHT



4 SECTION
1/2" = 1'-0"
REF: PREP TABLE RIGHT



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	26
Equipment Description:	Double-Door Hot Holding Cabinet W/ Casters
Use:	The Double-Door Hot Holding Cabinet is used to hold grilled meats as well as cooked Barbacoa, Carnitas, and rice before they are moved to the Electric Sealed Well Hot Food Table for service.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
----------	--------	-----------	----------

MOBILE HANDY LINE COMPARTMENTS

For 12" x 20" and Gastro-Norm 1/1 Bulk Food Pans

"HLC SERIES"

RADIANT HEAT



HLC-8L

Shown with Full-View Lexan Door and Edgemount Latch optional accessories.



HLC-10



HLC-7

Natural radiant heat keeps foods oven fresh longer and prevent product dehydration and shrinkage.



FWE's natural convection heat/humidity system provides a soft radiant heat throughout the cabinet, perfect for holding pre-cooked foods for either short or prolonged periods of time. Serve appetizing food presentations from these units that help you produce consistent and better tasting foods.

Hold and serve the best possible foods with FWE's Mobile Pan Servers. Designed to accommodate 12" x 20" and GN 1/1 pans, these small holding cabinets do not require forced air movement. FWE's unique pan slide racks are one piece die stamped stainless steel, providing greater hygiene and strength. The front edges are relieved for easy loading and the pair of racks are removable for easy cleaning.

- ◇ All stainless steel
- ◇ Welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Heavy-duty polyurethane casters
- ◇ Recessed up-front controls
- ◇ Heavy-duty door hinges
- ◇ Positive close door latch
- ◇ Stainless steel lift handles
- ◇ Individually controlled compartments
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ Stainless steel pan slides
- ◇ Two year limited warranty



PROJECT:

MODEL:

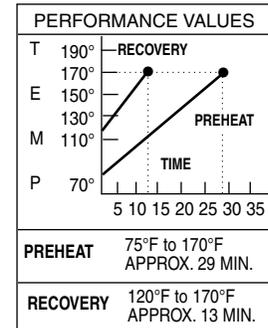
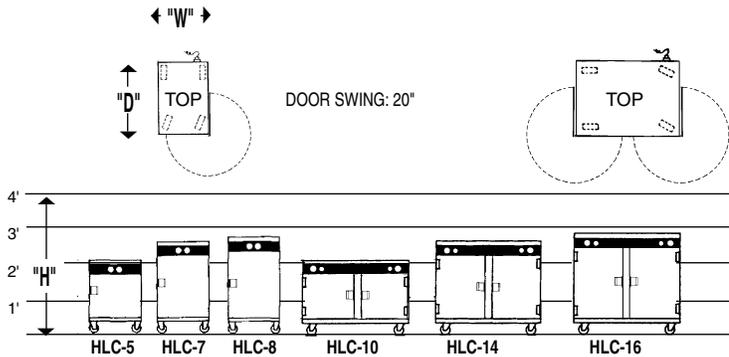
QUANTITY:

ITEM NO:

SPECIFICATIONS:

MOBILE HANDY LINE COMPARTMENTS

For 12" x 20" and GN 1/1 Bulk Food Pans



MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100			
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE * "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS									
	2.5"	4"	6"	65mm	100mm	150mm							
HLC-5	5	2	2	5	2	2	24.75" (629)	27.5" (698)	18.25" (464)	1	3.5"	105 (48)	7.19 (.20)
HLC-7	7	3	2	7	3	2	30" (762)	27.5" (698)	18.25" (464)	1	3.5"	115 (52)	8.71 (.25)
HLC-8	8	4	3	8	4	3	33.5" (821)	27.5" (698)	18.25" (464)	1	3.5"	120 (54)	9.44 (.27)
HLC-10	10	4	4	10	4	4	24.75" (629)	27.5" (698)	35.25" (896)	2	3.5"	165 (76)	13.88 (.39)
HLC-14	14	6	4	14	6	4	30" (762)	27.5" (698)	35.25" (896)	2	3.5"	180 (82)	16.83 (.48)
HLC-16	16	8	6	16	8	6	33.5" (821)	27.5" (698)	35.25" (896)	2	3.5"	190 (86)	18.23 (.52)

[A] Combinations of deep and shallow pans may be used with varying capacities.

*Width Note: If omitting drop handles, subtract 1.25" (31 mm) from overall exterior width.

- Pass-thru Door [add "P"] is available on all model sizes. Add 2.5" to depth dimension.
- See-thru Lexan Door [add "L"] is available on all model sizes.

ELECTRICAL DATA		
	HLC-5, HLC-7 HLC-8	HLC-10, HLC-14 HLC-16
VOLTS	120	120
WATTS	500	1000
AMPS	4.3	8.3
HERTZ	50/60	50/60
PHASE	Single	Single
NEMA PLUG	5-15P	5-15P

Dedicated circuit.

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 24-gauge stainless steel interior with easy-to-clean covered corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing stress plates at corners.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s).

HANDLES. Heavy-duty stainless steel, side-mounted lift handles.

DOORS AND LATCHES. Flush mounted, double pan, stainless steel doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Each door shall be equipped with flush-in-door stainless steel paddle latch; positive closing. Each door shall have two (2) heavy-duty lift-off hinges and allow 270° door swing.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Casters shall have a reinforced yoke mounted to 10-gauge caster plate. The caster mounting plate shall be secured to a 10-gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

PAN SLIDES. Stainless steel racks shall be one piece die stamped channel-type pan slides at 2.625" (66.7 mm) spacings to accommodate either deep or shallow 12" x 20" or GN 1/1 pans (at varying capacities - see chart). Racks are removable without tools for cleaning. Racks shall lift off heavy-duty stainless steel supports.

HEATING SYSTEM/CONTROLS.

Radiant heat system shall include an Incoloy nickel-chromium alloy heating element. Removable stainless steel baffled humidifier pan shall be provided. Controls shall be up-front, recessed and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190°F (30° to 90°C). An operational range thermometer, power supply light and thermostat cycling light are also included.

ELECTRICAL CHARACTERISTICS.

3 wire grounded 10 foot extension power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

Optional Accessories:

- Electronic controls
- Digital thermometer
- 220 volt, 50/60 Hz, single phase
- CE complaint
- Heat retention battery
- See-thru Lexan door
- Pass-thru door
- Key locking door latch
- Magnetic latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- All swivel or larger casters
- Door edge trim
- Tubular handle
- Full extension bumper
- Corner bumpers
- Cold plate cartridge
- Custom pan slide spacing
- 6" floor legs
- 4" counter legs



Food Warming Equipment Company, Inc.

P.O. Box 1001
Crystal Lake, IL 60039 USA
800-222-4393; 815-459-7500
Fax: 815-459-7989

Manufacturing Facilities:
7900 S. Route 31
Crystal Lake, IL 60014 USA
www.fweco.com sales@fweco.net

FWE products may be covered under one or more of the following U.S. patents: 288,299; 238,300; 3,952,609; 4,192,991.

All specifications subject to change without notice. © 08E Food Warming Equipment Company, Inc.



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	29.2
Equipment Description:	“Add-A-Faucet” W/ Pre-Rinse Sprayer
Use:	Used to fill warewashing basins.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



T&S BRASS AND BRONZE WORKS, INC.
 2 SADDLEBACK COVE / P.O. BOX 1088 / TRAVELERS REST, SC 29690
 PHONE 800-476-4103 - FAX 864- 834-3518



REG.#A2601
 ISO #9001

Model No.

B-2560-1HS

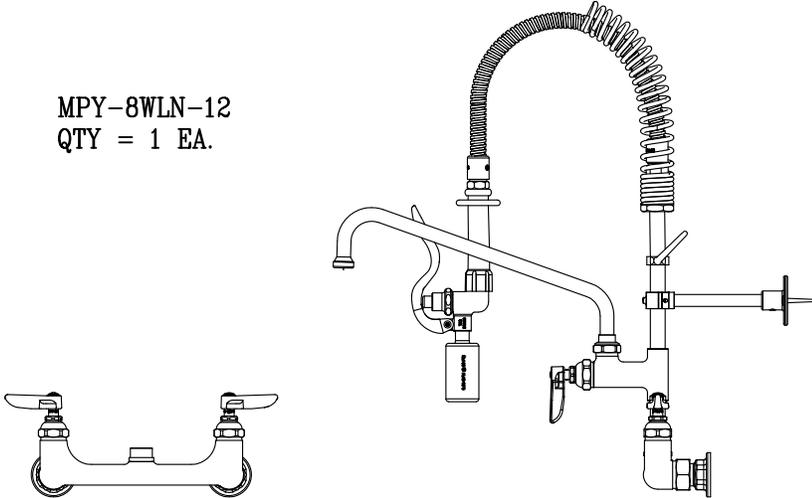
**RELIABILITY
 BUILT IN**

Job Name:

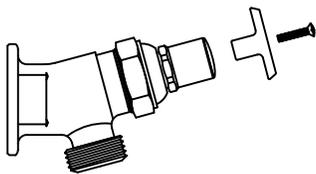
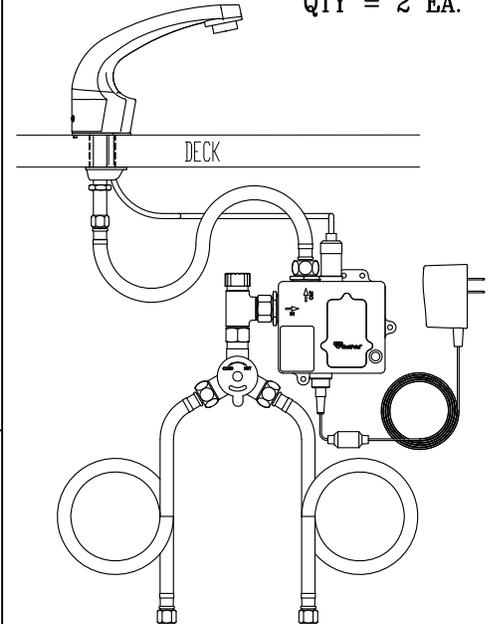
Architect/Engineer Approval:

Notes:

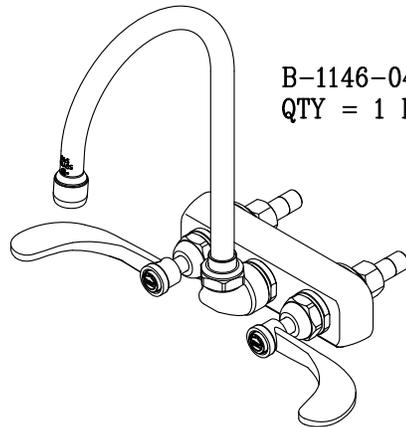
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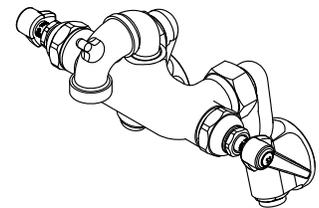
EC-3102-VF05
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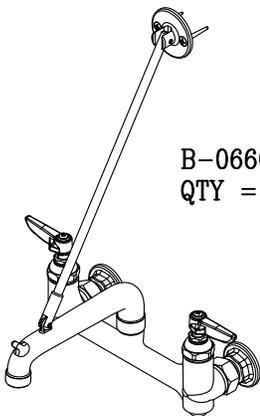
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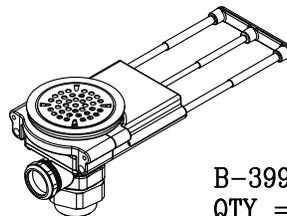
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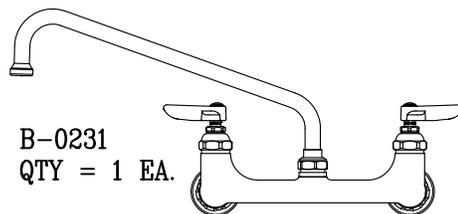
B-2345-01-XX
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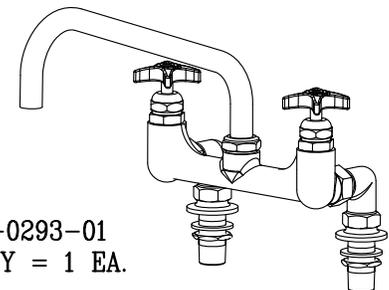
B-0660-BSTR
 QTY = 1 EA.



B-3990-3X
 QTY = 4 EA.



B-0231
 QTY = 1 EA.



B-0293-01
 QTY = 1 EA.

Product Description:

Chipotle Restaurant Package #1 - 1HS

Drawn:

DHL

Checked

KJG

Scale:

NTS

Approved

JHB

Date:

09/27/10



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.
EB-0107-J-SWV

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

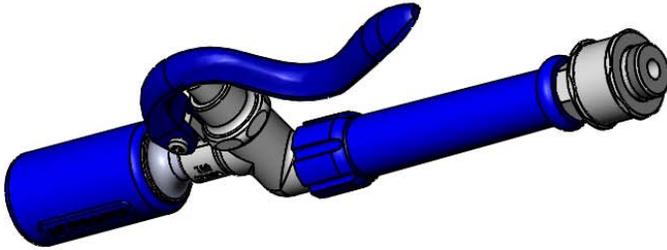
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

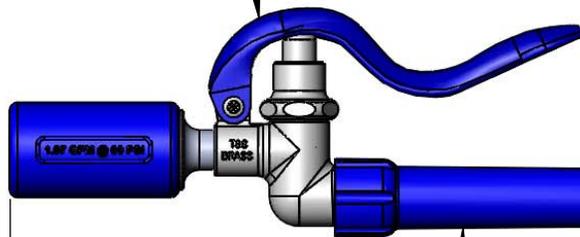
Architect/Engineer _____



Hose Washer & Hold Down Ring (Included)



EB-0107-J
 1.07 GPM Low Flow
 Spray Valve



018200-40
 Pre-Rinse Swivel

(Pre-Rinse Swivel is Shipped Unattached to Spray Valve. 5/16" Hex Wrench Must be Used to Attach Swivel to Hose Before Installing Spray Valve.)

011482-40
 Blue Grip Handle

7/8"-20 UN Male Thread
 Fits All T&S Pre-Rinse Hoses

11 1/2"
 [293mm]

Product Specifications:
 Pre-Rinse Unit Accessory:
 Blue 1.07 GPM Low Flow Spray Valve w/ Pre-Rinse Swivel

Product Compliance:
 ASME A112.18.1 / CSA B125.1
 NSF 61 - Section 9
 NSF 372 (Low Lead Content)
 EPA Act 2005 (PRSV)
 EPA WaterSense (PRSV)



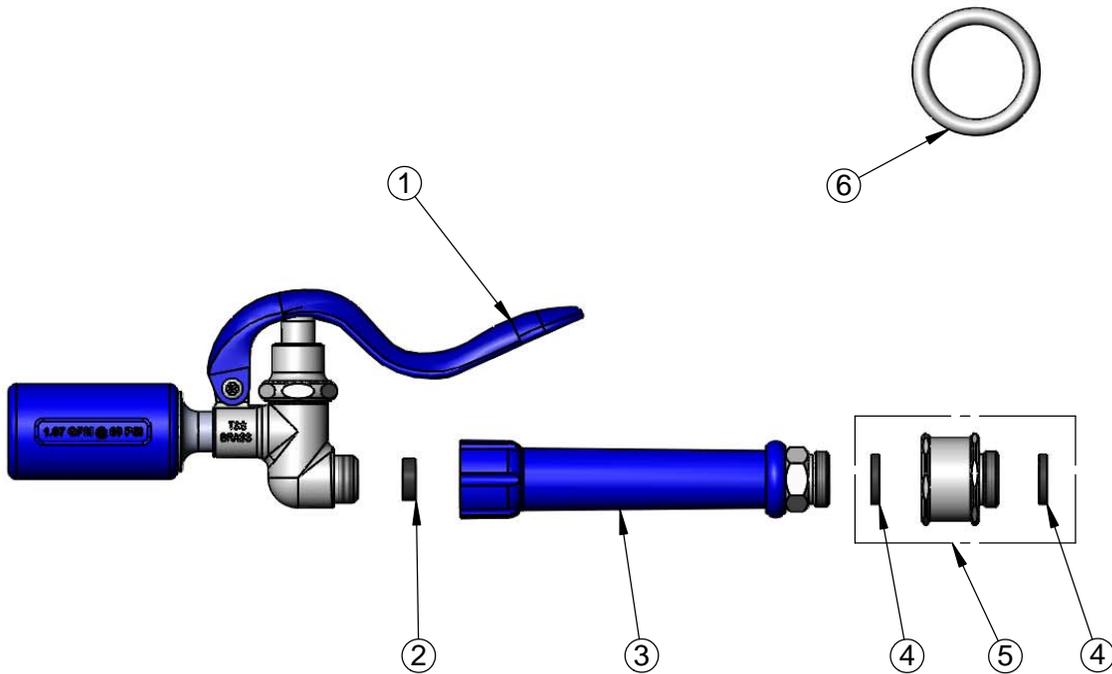
T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.
EB-0107-J-SWV

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	EB-0107-J	1.07 GPM Spray Valve w/ Hold Down Ring & Washer
2	010476-45	#27 Washer
3	011482-40	Blue Grip Handle
4	001014-45	Washer, B-0100 Hose Barrel
5	018200-40	Pre-Rinse Swivel w/ 2 Washers
6	000907-45	Spray Valve Hold Down Ring



Product Specifications:
 Pre-Rinse Unit Accessory:
 Blue 1.07 GPM Low Flow Spray Valve w/ Pre-Rinse Swivel

Product Compliance:
 ASME A112.18.1 / CSA B125.1
 NSF 61 - Section 9
 NSF 372 (Low Lead Content)
 EPA Act 2005 (PRSV)
 EPA WaterSense (PRSV)



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	29.3
Equipment Description:	Dish Sink Drain Assembly
Use:	

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



REG. #A2601
ISO #9001

Model No.

B-3950-SB

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

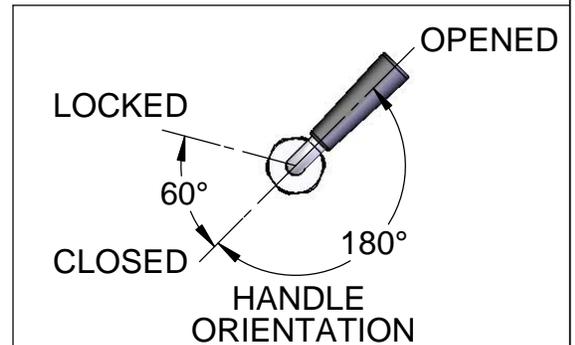
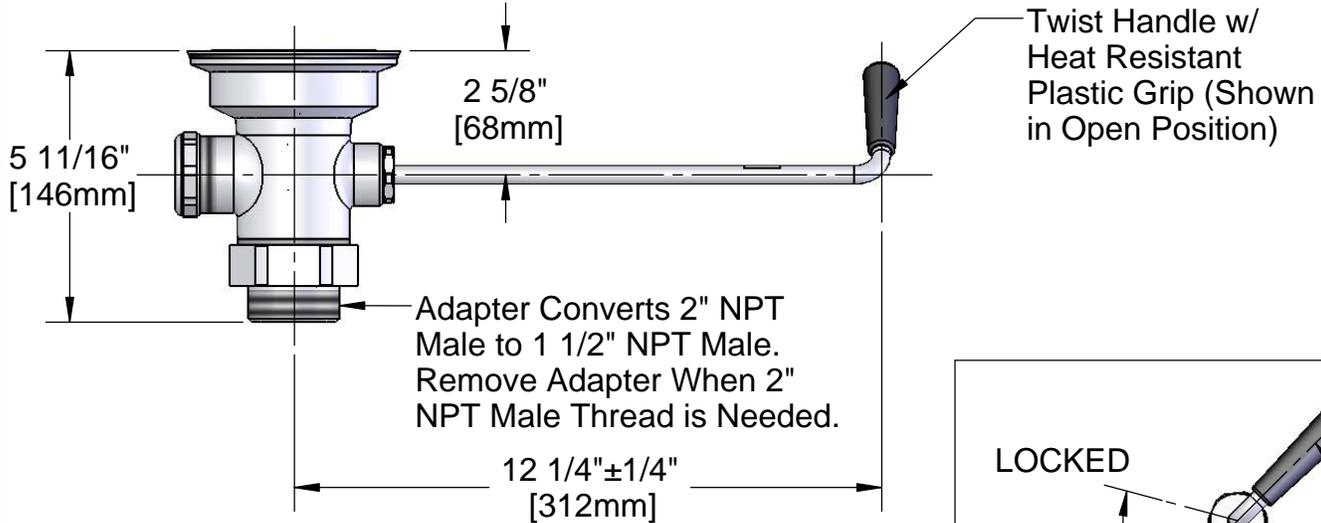
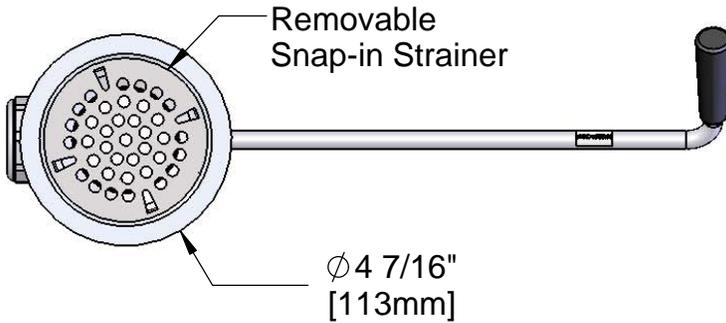
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:
Rotary Waste Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male Outlet & 1 1/2" NPT Male Adapter & Removable Strainer Basket

Drawn DHL	Checked JRM	Approved JHB
Scale: 1:4		Date: 05/31/11



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



REG. #A2601
ISO #9001

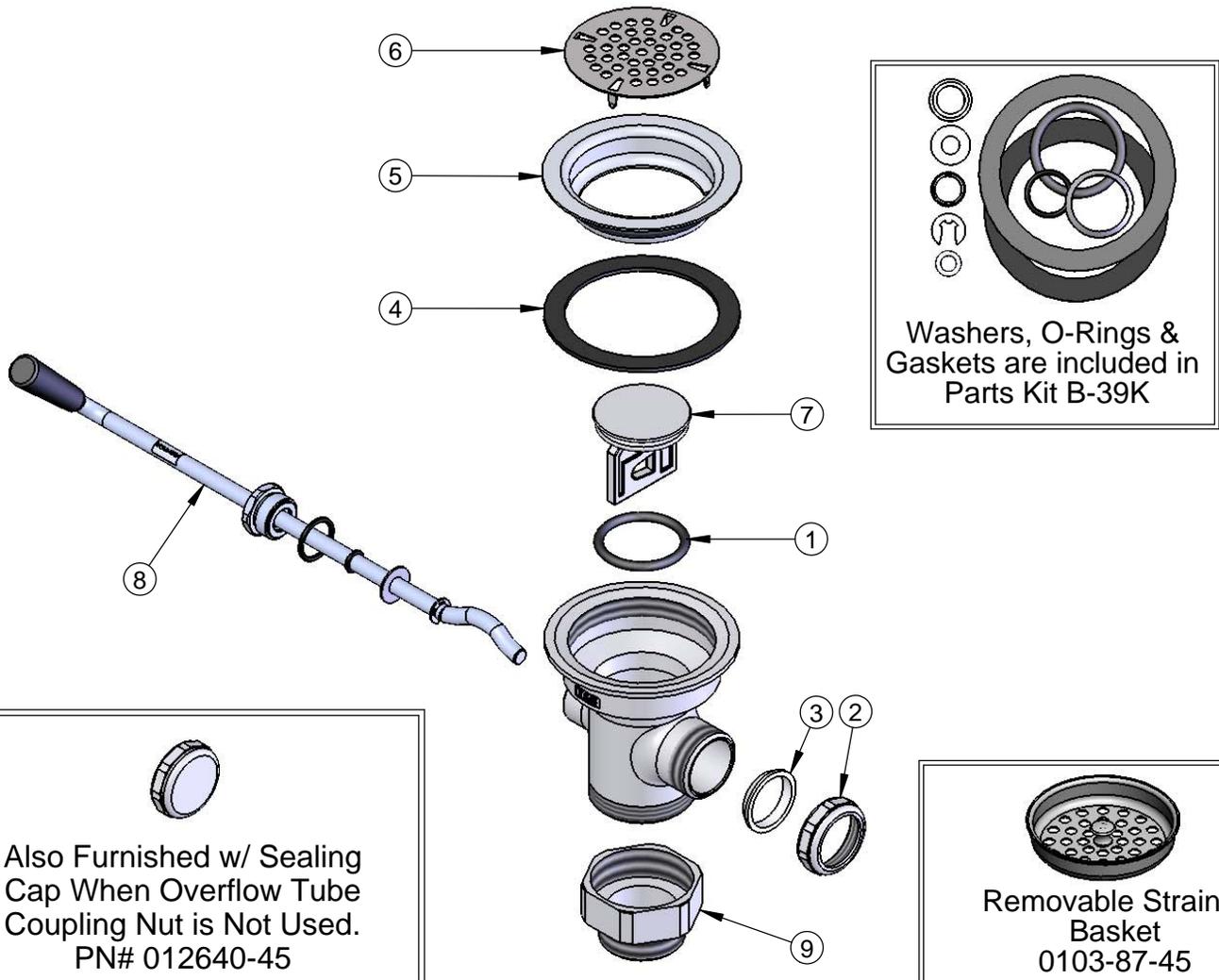
Model No.

B-3950-SB

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	010389-45	O-Ring, Plunger
2	010391-45	Nut, Coupling For Twist Drain
3	010390-45	Ferrule, Coupling Nut
4	010382-45	Gasket, 3 1/2" Face Flange
5	010384-45	Flange, 3 1/2" Face
6	010386-45	Strainer, 3 1/2" Snap-in Removable
7	010388-45	Plunger, Twist Drain
8	010393-45	Handle Asm, Rotary Waste Valve Twist
9	B-3945	Adapter, 2" NPT x 1 1/2" NPT



Product Specifications:
Rotary Waste Valve w/ Twist Handle, 3 1/2" Sink
Opening, 2" NPT Male Outlet & 1 1/2" NPT Male Adapter
& Removable Strainer Basket

Drawn DHL	Checked JRM	Approved JHB
Scale: NTS		Date: 05/31/11



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	29.4
Equipment Description:	Chemical Dispenser Feed Faucet
Use:	

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



Model No.
B-2345-01-XX

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

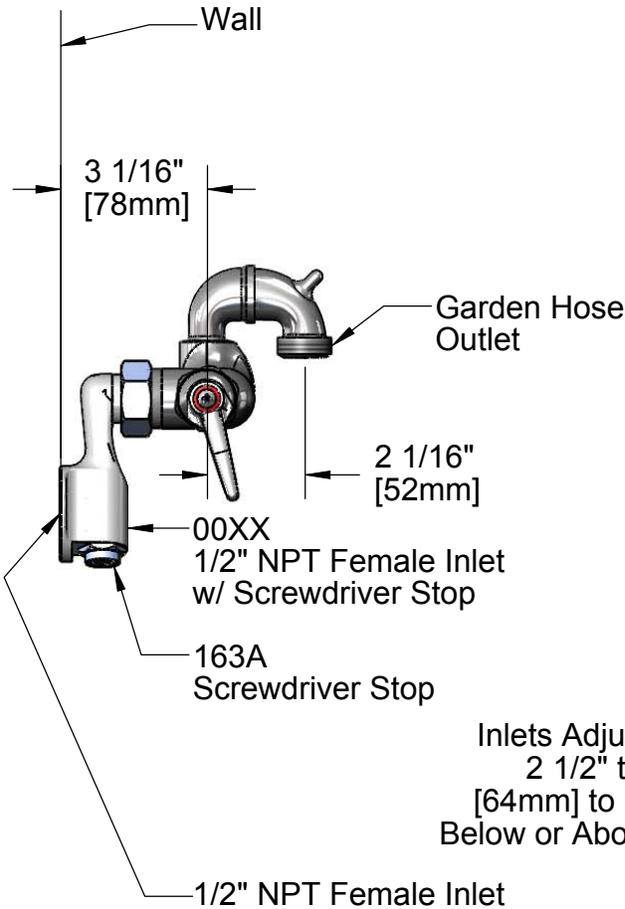
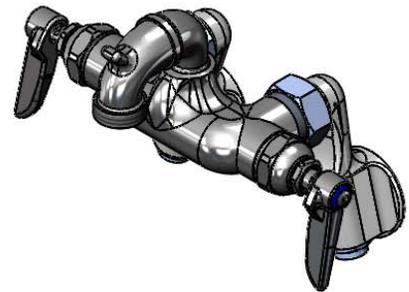
Customer/Wholesaler _____

Contractor _____

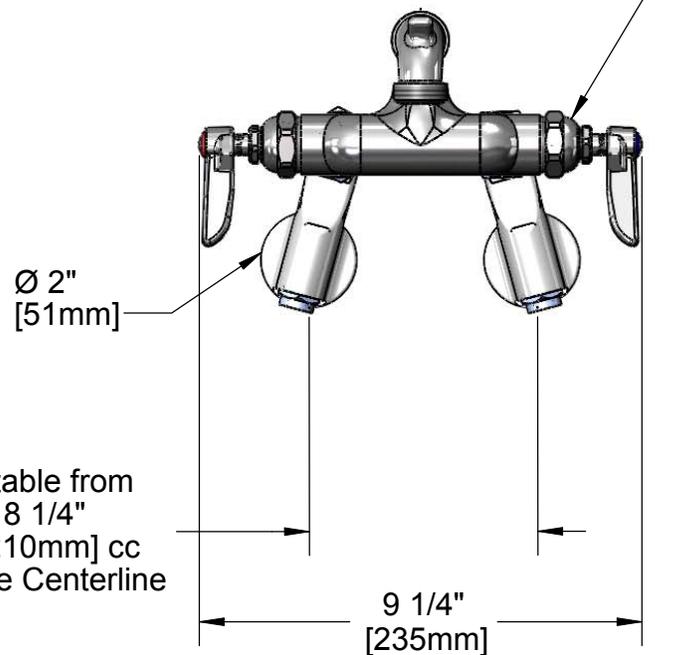
Architect/Engineer _____



ADA Compliant



Eterna Cartridges w/ Spring Checks & Lever Handles w/ Color Coded Indexes



Product Specifications:

Wall Mount Polish Chrome Mixing Faucet w/ 1/2" NPT Adjustable Inlets w/ Screwdriver Stops, Lever Handles & Eterna Cartridges w/ Spring Checks

Drawn
DHL

Checked
KJG

Approved
JHB

Scale:

1:4

Date:

08/03/10



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

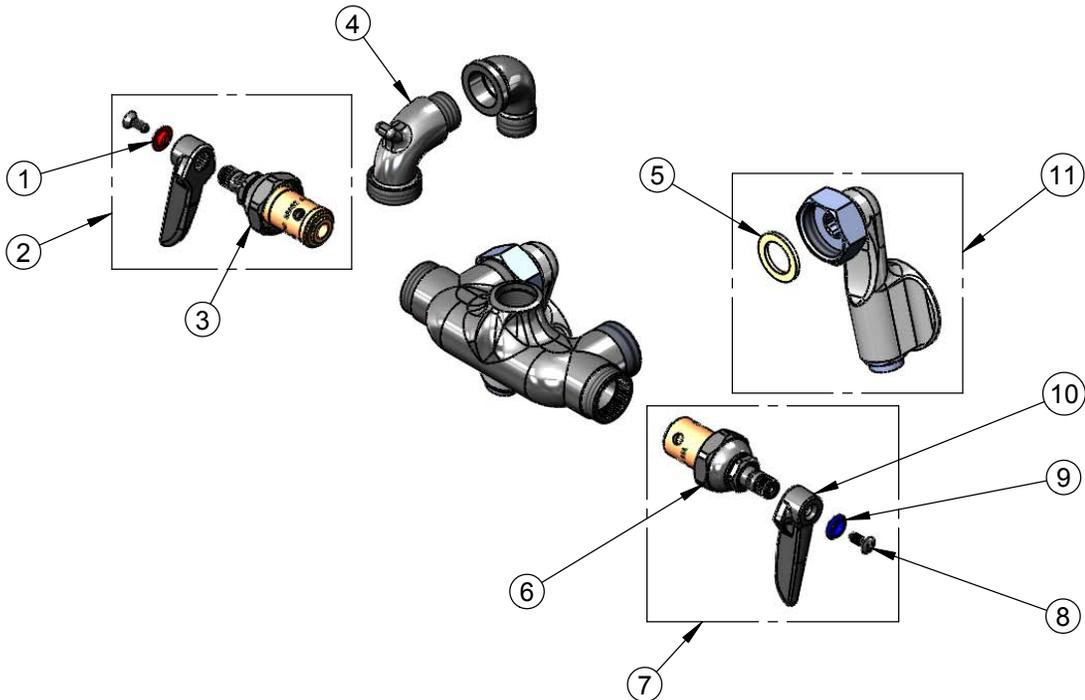


Model No.
B-2345-01-XX

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	001661-45	Red Index-HW
2	002712-40	Hot Eterna A Spindle Assembly w/ Spring Check, Lever Handle, Color Coded Index & Screw
3	012443-40	Hot Eterna Spindle Assembly w/ Spring Check
4	000270-40	Spout, Garden Hose Outlet
5	001019-45	Coupling Nut Washer
6	012442-40	Cold Eterna Spindle Assembly w/ Spring Check
7	002711-40	Cold Eterna A Spindle Assembly w/ Spring Check, Lever Handle, Color Coded Index & Screw
8	000922-45	Lever Handle Screw
9	001660-45	Blue Index-CW
10	001638-45	Lever Handle
11	00XX	1/2" NPT Adjustable Flange Assembly w/ Screwdriver Stop



Product Specifications:

Wall Mount Polish Chrome Mixing Faucet w/ 1/2" NPT Adjustable Inlets w/ Screwdriver Stops, Lever Handles & Eterna Cartridges w/ Spring Checks

Drawn DHL	Checked KJG	Approved JHB
Scale: 1:4		Date: 08/03/10

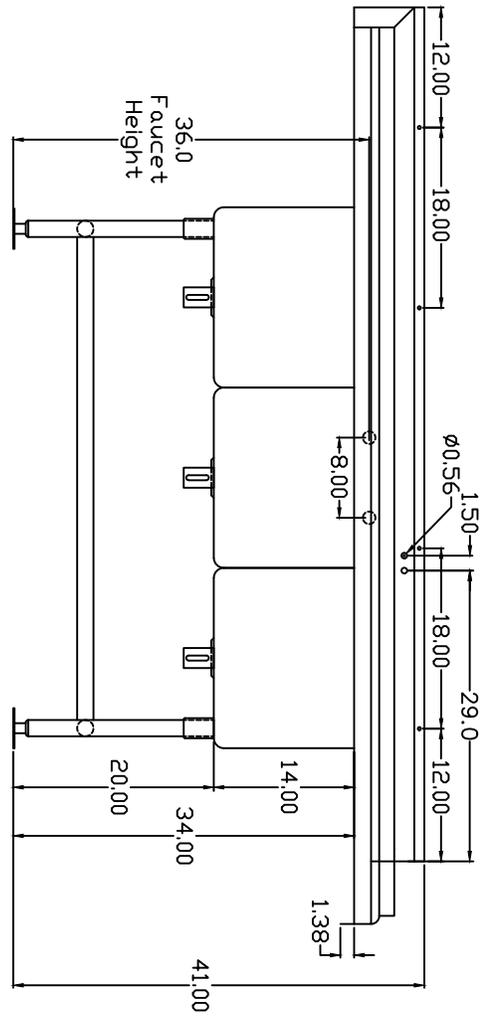
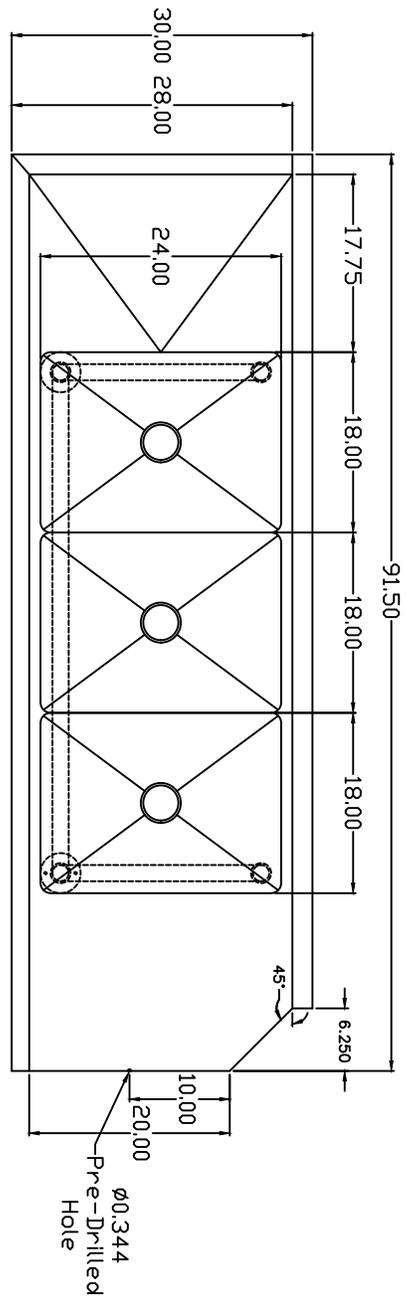


CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	29B
Equipment Description:	3-Compartment Sink W/ 18" x 22" Basins
Use:	The 3-Compartment Sink and it's accessories are used for washing cooking utensils, pots, pans, and storage containers.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



MODEL NUMBER:
S3-30x91.5x36.5-FF-R

BABINGTON TECHNOLOGY



FOODCRAFT

DIRECTORY: SCOTT GERDES

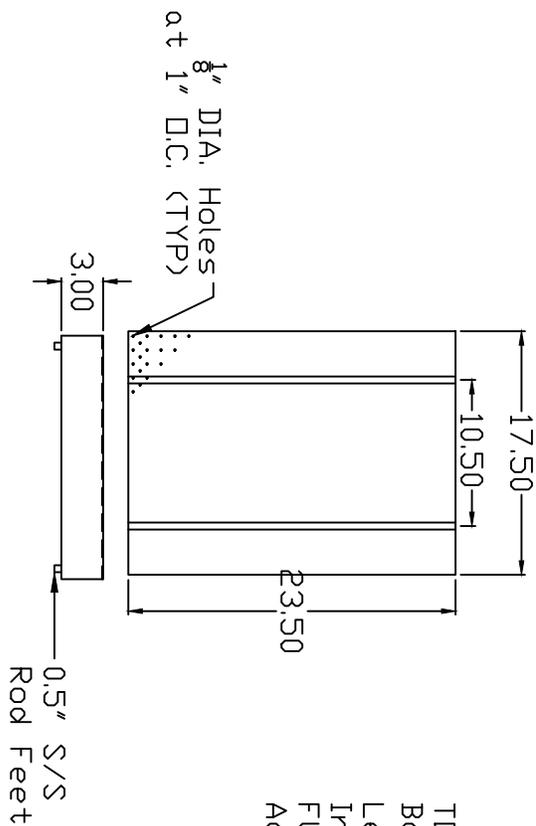
SCALE: N.T.S.

REV: 01 SHEET NO: 1

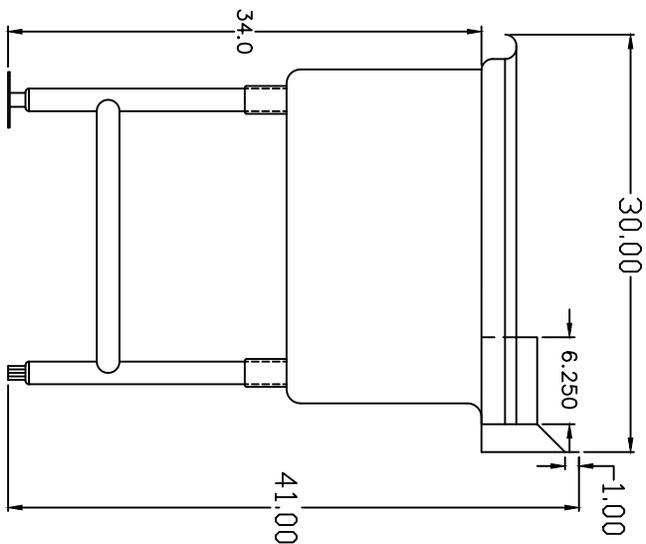
DATE: 05/24/2018

DRAWN BY: J. Andrews

1



TDP: 14 GA S/S
 Bowls: 14 GA S/S
 Legs: 1 8" round tubing
 Insert: 14 GA S/S
 Flanged front feet
 Adj. rear bullet feet



MODEL NUMBER:
 S3-30x91.5x36.5-FF-L&R

BABINGTON TECHNOLOGY



FOODCRAFT

DIRECTORY: SCOTT GERDES

SCALE: N.T.S.

REV: 01

SHEET NO.

DATE: 05/24/2018

DRAWN BY: J. Andrews

2



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	30
Equipment Description:	3-Compartment Sink Shelving System
Use:	Used to store dry goods and utensils.

**Note:*

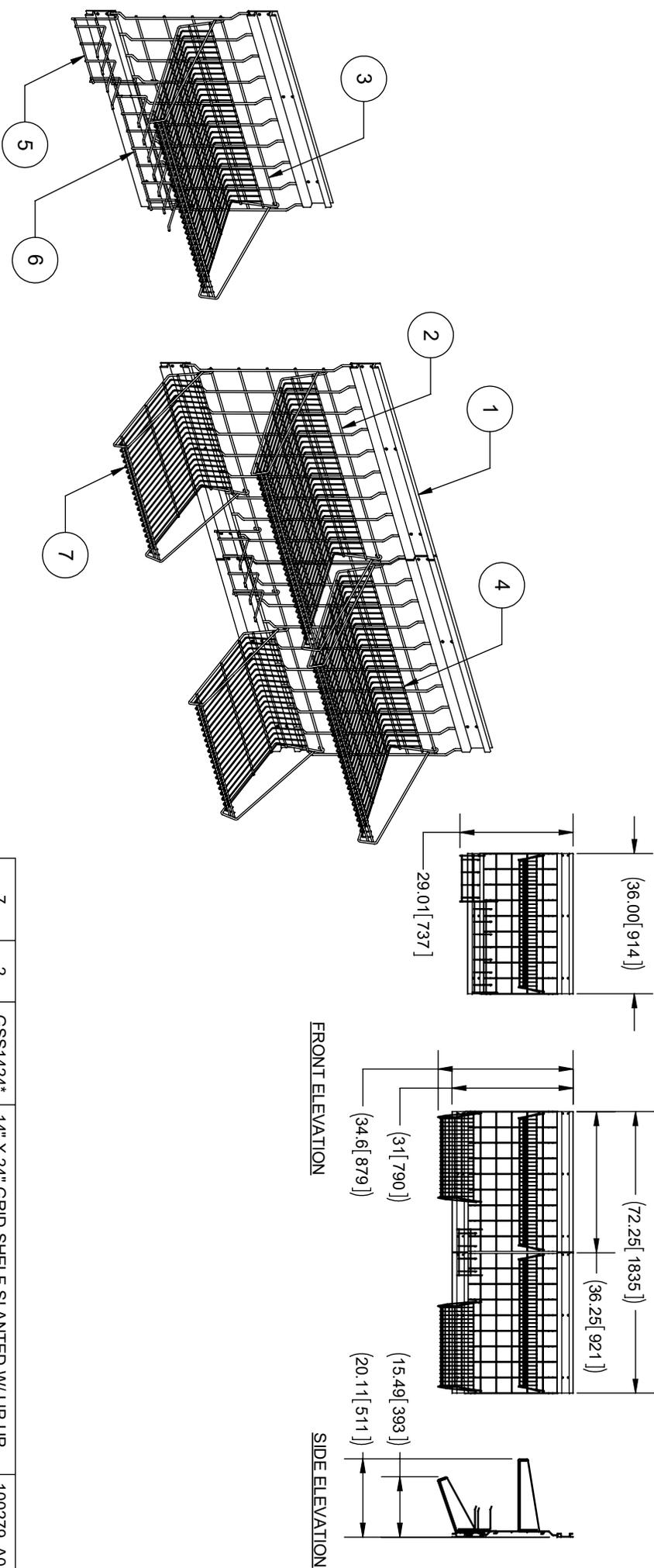
Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

TBD

DIMENSIONS IN () ARE REFERENCE DIMENSIONS IN [] ARE DIMENSIONS. ALL OTHER DIMENSIONS ARE INCHES.

108" WALL TRAX, WAREWASHING STATION**REVISIONS**

ZONE	REV.	DESCRIPTION	BY	DATE	ECO / NPR
	01	FOR CUSTOMER REVIEW ONLY	AS	1/15/2019	N/A
	02	HOOK12S QTY FROM (3) TO (2)	AS	1/17/2019	N/A
	03	CORRECTED LAYOUT	AS	1/18/2019	N/A



7	2	GSS1424*	14" X 24" GRID SHELF SLANTED W/ LIP UP	100279_A01
6	1	HOOK24*	24" HANGER W/ 7 PRONGS 6" LONG	100448_A01
5	2	HOOK12*	12" HANGER W/ FOUR 6" LONG PRONGS	101529_A01
4	3	GSL1836*	18" X 36" GRID SHELF W/ LIP UP	100278_A01
3	1	GRO2036*	20"X36" OFFSET GRID	100701_A01
2	2	GRO2436*	24"X36" OFFSET GRID	100701_A01
1	6	TRAX3A	3' WALLTRAX CHANNEL_LG 36.000"	100112_P02
ITEM NO.	QTY.	PART NO.	DESCRIPTION	DWG. NO.

BILL OF MATERIALS

PROPRIETARY NOTICE:			
This sheet contains confidential, proprietary information of Storage Product Group International LLC. Any person accepting this sheet and/or information agrees to make and/or information agrees to make thereof confidential and not to be used, copied, or otherwise disclosed without the prior written consent of Storage Product Group International. All rights reserved.			
Weight:	TBD lbs.	Description:	108" WALL TRAX, WAREWASHING STATION
Volume:	TBD cu ft.		WALL TRAX / OFFSET GRID, WITH GRID SHELVES & HANGER HOOKS
Date:	1/15/2019	Drawn By:	AS
Material:	AS NOTED	Approved By:	TBD
Finish:	STAINLESS STEEL / ALUMINUM	Scale:	NONE
		Part No.:	TBD
		Sketching:	TBD
		Rev.:	03

SPG STORAGE PRODUCTS GROUP

1230 Highland Drive
Covington, Georgia 30014
Ph: 1-800-810-9080
www.spgusa.com

NSI



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	31.7
Equipment Description:	Drying Rack Shelving System
Use:	

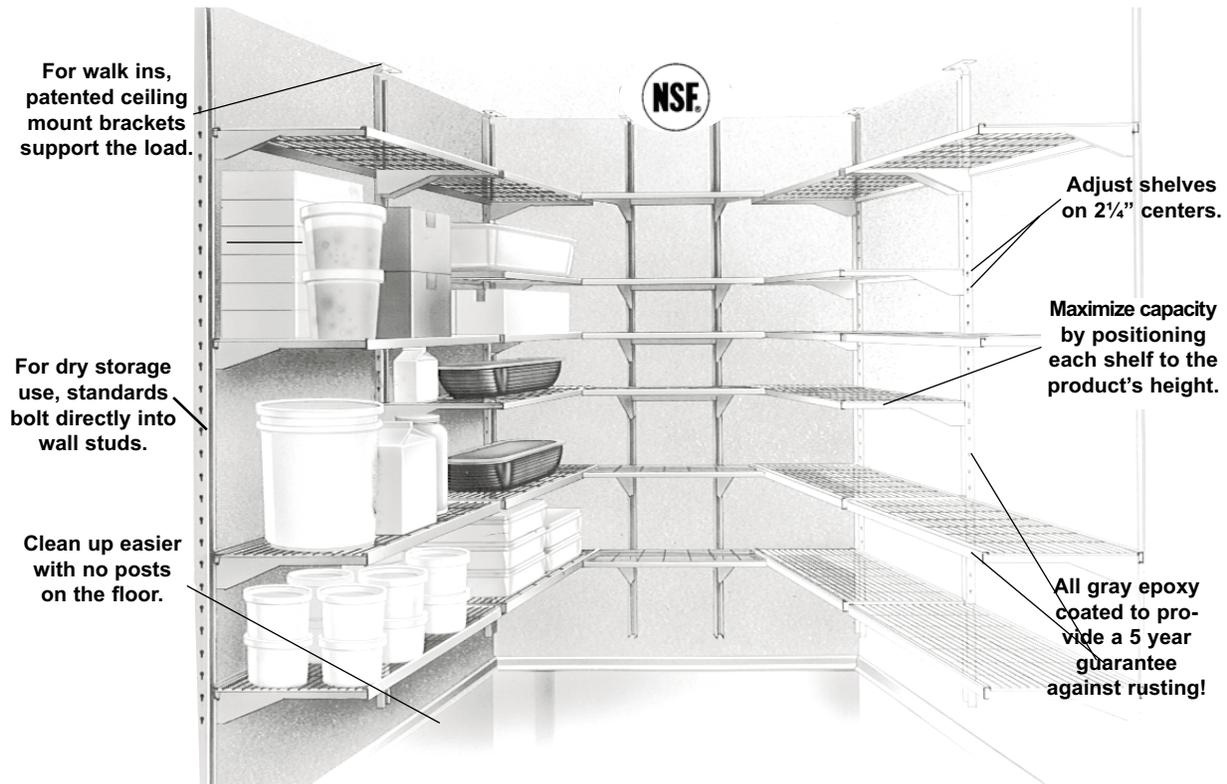
**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

SPECIFICATION & SUBMITTAL SHEET - *Chipotle Mexican Grill*

JOB NAME _____ ITEM _____

**boost storage capacity by as much as 30%!
AMCO MOD-A-FLEX® SHELVING**



A walk in refrigerator shelving system that seems to defy gravity...no posts on the floor; no need to reinforce side walls. The secret is ceiling mounted standards that support loads up to 400 lbs. per shelf.

space...gain as much as 30% of additional storage capacity. There has never been freedom of shelf placement like this before!

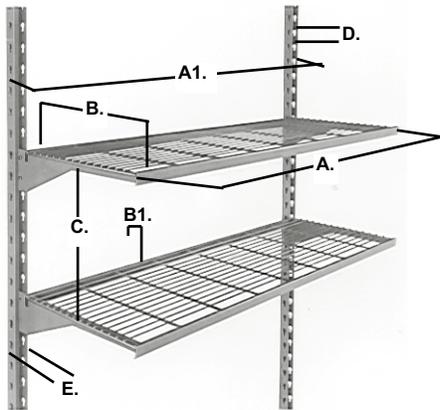
Each shelf can be adjusted to the exact height of the product in seconds without the need for tools. The result is no more wasted

Shelves and standards are protected by a rugged gray plastic epoxy resin coating to withstand abrasion and the ravages of moisture and food acids. Amco Mod-A-Flex® is guaranteed 5 years against rust!

NOMINAL SHELF WIDTHS		NOMINAL SHELF LENGTHS		NOMINAL STANDARD HEIGHTS			
<input type="checkbox"/>	12" 300 mm	<input type="checkbox"/>	24" 572 mm	For Walk-In cooler or freezer:			
<input type="checkbox"/>	18" 451 mm	<input type="checkbox"/>	30" 724 mm	<input type="checkbox"/>	24" 629 mm	<input type="checkbox"/>	61" 1542 mm
<input type="checkbox"/>	21" 527 mm	<input type="checkbox"/>	36" 876 mm	<input type="checkbox"/>	36" 915 mm	<input type="checkbox"/>	68" 1715 mm
		<input type="checkbox"/>	42" 1028 mm	<input type="checkbox"/>	40" 1029 mm	<input type="checkbox"/>	72" 1829 mm
		<input type="checkbox"/>	48" 1181 mm	For Dry environment walls:			
		<input type="checkbox"/>	60" 1486 mm	<input type="checkbox"/>	18" 470 mm	<input type="checkbox"/>	81" 2058 mm
				<input type="checkbox"/>	36" 927 mm	<input type="checkbox"/>	85" 2172 mm
				<input type="checkbox"/>	72" 1842 mm	<input type="checkbox"/>	99" 2515 mm

AMCO MOD-A-FLEX® SHELVING

AMCO MOD-A-FLEX® SHELVING



TYPICAL SPACING FOR 18" X 48" SHELF

A = Shelf length: 46½" (½" less than nominal)

A1 = O. D. of standard as illustrated: 48"

B = Shelf width: 17¾" (¼" less than nominal)

B1 = Distance from wall to rear of shelf: 1⅝"

C = Distance between shelves: 3¼" if installed on consecutive slots. For each additional slot, add 2¼".

D = Slot spacing: 2¼" on center.

E = Width of standard: 1½"

SPECIFICATIONS

SHELVES

Shelves to have #8 (.162") gauge crosswires spaced 1⅞" on centers with cross-braces .283" minimum on 6" centers and running perpendicular to crosswires. Crossbraces welded at each end inside leg of channel ⅝" x 1¼" x .105" thick. All contact points are welded. Each shelf to include two (2) support arms of #11 gauge (.120") steel; each side with two rivets designed to interlock onto wall standards.

STANDARDS

Standards to be constructed of #11 (.120") gauge cold rolled steel forms in a U shape with each open leg of the standard key hole punched on 2¼" centers. Standards to be further punched with a suitable number of holes to allow installation into a wall.

FINISH

Shelves, support arms and standards to be protected with a hard-baked electrostatically applied gray plastic epoxy resin after fabrication.

AMCO MOD-A-FLEX® SHELVES

Two support arms included with each shelf.

Cat. No.	Width		Length		Weight	
	in.	mm	in.	mm	lbs.	kgs.
MX1224GR	11¾	300	22½	572	6	2.7
MX1230GR	11¾	300	28½	724	7	3.2
MX1236GR	11¾	300	34½	876	8	3.6
MX1242GR	11¾	300	40½	1028	9	4.1
MX1248GR	11¾	300	46½	1181	11	5.0
MX1260GR	11¾	300	58½	1486	14	6.4
MX1824GR	17¾	451	22½	572	9	4.1
MX1830GR	17¾	451	28½	724	11	5.0
MX1836GR	17¾	451	34½	876	12	5.4
MX1842GR	17¾	451	40½	1028	14	6.4
MX1848GR	17¾	451	46½	1181	15	6.8
MX1860GR	17¾	451	58½	1486	21	9.6
MX2124GR	20¾	527	22½	572	12	5.4
MX2130GR	20¾	527	28½	724	14	6.4
MX2136GR	20¾	527	34½	876	17	7.7
MX2142GR	20¾	527	40½	1028	19	8.6
MX2148GR	20¾	527	46½	1181	24	11.0
MX2160GR	20¾	527	58½	1486	33	15.0

AMCO MOD-A-FLEX® STANDARDS

Cat. No.	Height		Weight	
	in.	mm	lbs.	kgs.
MX24GR	24¾	629	5.0	2.3
MX36GR	36	915	6.5	3.0
MX40GR	40½	1029	7.0	3.2
MX61GR	60¾	1542	10.3	4.7
MX68GR	67½	1715	11.2	5.1
MX72GR	72	1829	11.8	5.4
MX81GR	81	2058	13.0	5.9
MX85GR	85½	2172	13.4	6.1
MX99GR	99	2515	15.3	7.0
MXD18GR	18½	470	3.5	1.6
MXD36GR	36½	927	6.5	3.0
MXD72GR	72½	1842	11.8	5.4



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	32.1A & 32.1B
Equipment Description:	Remote Condenser
Use:	This is the roof-mounted part of the ice maker refrigeration system.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

URC-F SRC-H/SRK-H REMOTE CONDENSER SERIES

Item # _____

Project: _____

Qty: _____
*AutoCad available on KCL

URC-F/SRC-H/SRK-H

1/10

Item # 13084

URC-5F
Air-Cooled

SRK-7H
Air-Cooled

URC-9F
Air-Cooled

SRC-10H
Air-Cooled

SRK-14H
Air-Cooled

SRK-14H3
Air-Cooled

URC-14F
Air-Cooled

URC-20F
Air-Cooled

URC-21F
Air-Cooled

URC-22F
Air-Cooled

URC-23F
Air-Cooled

URC-24F
Air-Cooled



URC-5F
Remote Condenser



URC-24F
Remote Condenser

Remote Condenser	Use with Ice Machine Model Number	
	URC-5F	KM-515MRH
KM-650MRH		Cuber
FD-1001MRH-C		Cubelet
F-1001MRH-(C)		Flaker
SRK-7H	KMS-750MLH	Cuber
	URC-9F	KML-631MRH
KMD-850MRH		Cuber
KMD-901MRH		Cuber
KM-901MRH(3)		Cuber
SRC-10H	FS-1001MLH-C	Cubelet
SRK-14H	KMS-1401MLH	Cuber
SRK-14H3	KMS-1401MLH	Cuber
URC-14F	KM-1301SRH(3)	Cuber
	KM-1340MRH	Cuber
	F-1500MRH-(C)	Flaker
URC-20F	KM-2000SRH(3)	Cuber
	F-2000MRH(3)	Flaker
	F-2000MRH-C	Cubelet
URC-21F	KM-1601MRH(3)	Cuber
	KM-1601SRH(3)	Cuber
	KM-1900SRH(3)	Cuber
URC-22F	KM-2100SRH3	Cuber
	F-2000MRH(3)	Flaker
	F-200MRH-C	Cubelet
URC-23F	KM-2500SRH3	Cuber
URC-24F	KM-2400SRH(3)	Cuber

Ice Machines Sold Separately

- Remote condensers for KM Series Cubers and F Series Flakers
- Quiet operation
- Improved efficiency
- Energy savings
- Weather resistant cabinet for longer life
- May be installed outdoors up to 55 feet from icemaker using a pre-charged tubing kit
- For installations exceeding 55 feet, contact Factory Service Department



Warranty

Valid in United States, Canada, Puerto Rico, & U.S.Territories. Contact factory for warranty in other countries.

When used with KM Series Cubers:
Three Year - Parts & Labor on entire unit.
Five Year - Parts on: air-cooled condenser coil.

When used with F Series Flakers:
Two Year - Parts & Labor on entire unit.
Five Year - Parts on: air-cooled condenser coil.



Hoshizaki

URC-F/SRC-H/SRK-H REMOTE CONDENSER SERIES AIR-COOLED

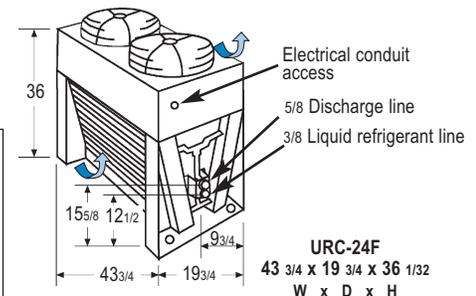
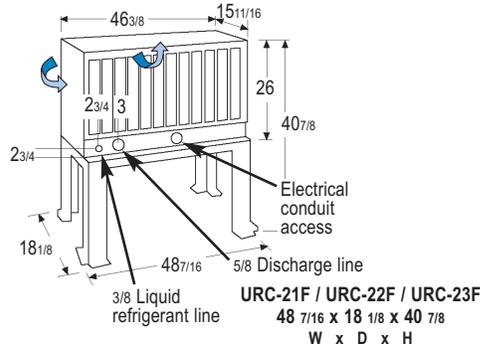
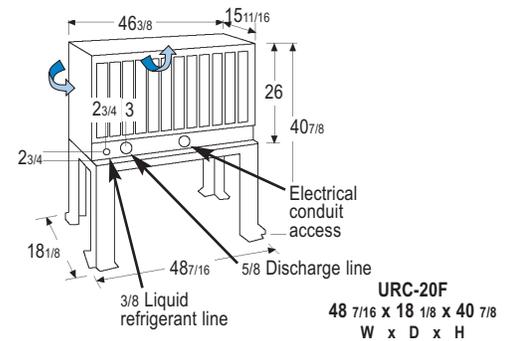
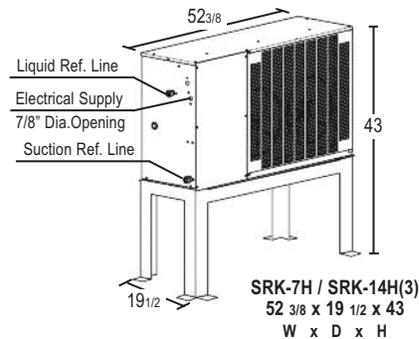
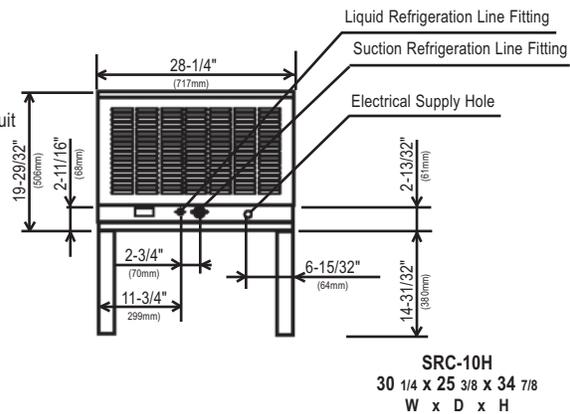
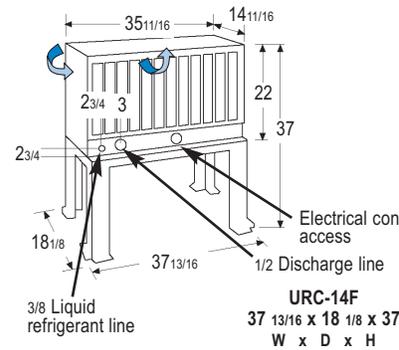
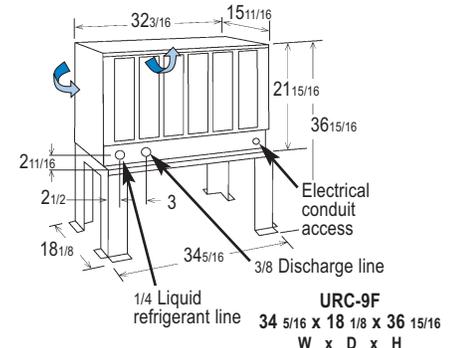
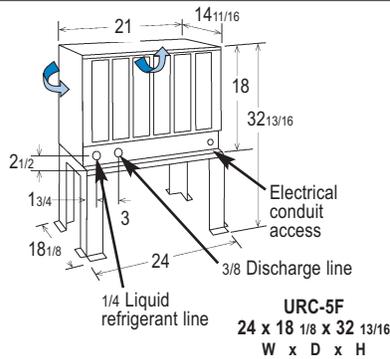
- URC-5F
- SRK-7H
- URC-9F
- SRC-10H

- SRK-14H
- SRK-14H3
- URC-14F
- URC-20F

- URC-21F
- URC-22F
- URC-23F
- URC-24F

REMOTE AIR-COOLED

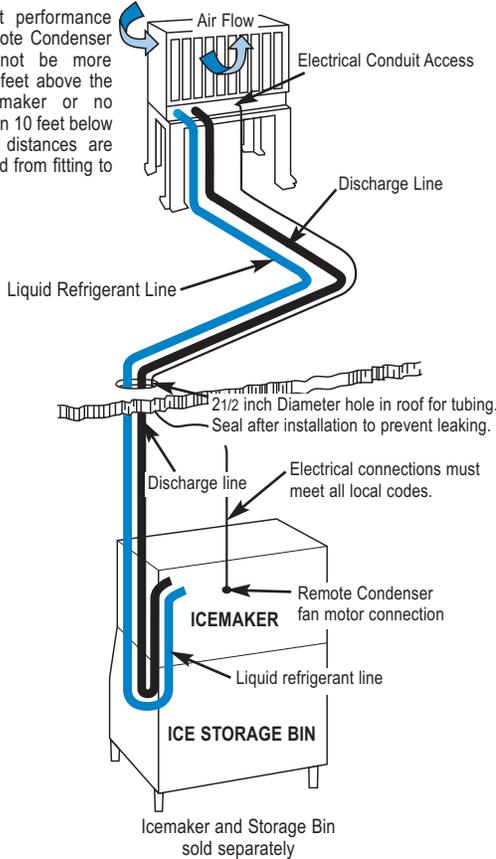
Model Number Air-Cooled Condenser	Order Tubing Kits Separately			Shipping Weight
	20' length	35' length	55' length	
URC-5F	R404-2046-2	R404-3546-2	N/A	60 lbs.
SRK-7H	R404-20810	R404-35810	R404-55810	240 lbs.
URC-9F	R404-2068-2	R404-3568-2	R404-5568-2	95 lbs.
SRC-10H	R404-20410	R404-35410	R404-5510	180 lbs.
SRK-14H	R404-20810	R404-35810	R404-55810	273 lbs.
SRK-14H3	R404-20810	R404-35810	R404-55810	273 lbs.
URC-14F	R404-2068-2	R404-3568-2	R404-5568-2	110 lbs.
URC-20F	R404-20610	R404-35610	R404-55610	145 lbs.
URC-21F	R404-20610	R404-35610	R404-55610	165 lbs.
URC-22F	R404-20610	R404-35610	R404-55610	165 lbs.
URC-23F	R404-20610	R404-35610	R404-55610	210 lbs.
URC-24F	R404-20610	R404-35610	R404-55610	210 lbs.



REMOTE CONDENSER INSTALLATION ON ROOF

For best performance allow 24 inch clearance for air circulation

For best performance the Remote Condenser should not be more than 33 feet above the KM Icemaker or no more than 10 feet below it. These distances are measured from fitting to fitting.



ELECTRICAL

URC-5F / URC-9F / URC-14F
URC-20F / URC-21F / URC-22F / URC-23F

- 115V/60/1 (Connection to icemaker)

ELECTRICAL

SRK-7H / SRC-10H / SRK-14H(3) / URC-24F

- 208-230V/60/1 (Connection to icemaker)

OPERATING LIMITS

URC-5F / URC-9F / URC-14F
URC-20F / URC-21F / URC-22F / URC-23F

- Ambient Temp Range -20 - 122°F
- Voltage Range 104 - 127V

OPERATING LIMITS

SRK-7H / SRC-10H / SRK-14H(3) / URC-24F

- Ambient Temp Range -4 - 122°F / -22 - 122°F
- Voltage Range 187 - 253V

Pre-Charged Tubing Kits
(Sold Separately)
Refer to SPECIFICATIONS table to determine appropriate Tubing Kit Number for Remote Condenser Unit specified.



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Printed in U.S.A.



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	32.2
Equipment Description:	Storage Bin
Use:	The Storage Bin holds the ice at a cold temperature.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



PF/SF Bins

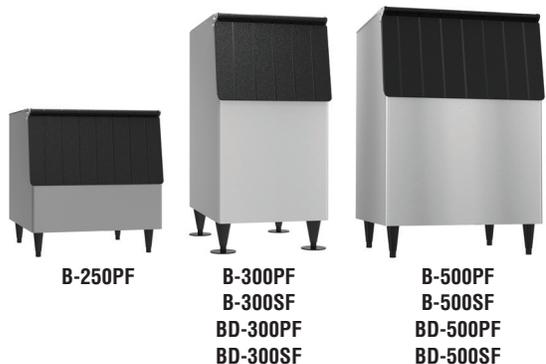
ICE STORAGE BIN SERIES



PF/SF Bins
04/22/20
Item # 13163

Item #: _____
Project: _____
Qty: _____
AIA#: _____

PF - PVC Coated Galvanized Steel Finish
SF - Stainless Steel Finish



Features

- ▶ Protected by H-GUARD Plus Antimicrobial Agent 
- ▶ Polyethylene bin liner for sanitary storage
- ▶ Sturdy construction for side-by-side or stacked ice machine installation

- Ice storage capacity from 250 lbs. up to 900 lbs.
- Both surfaces are designed for easy cleaning
- Long lasting attractive appearance
- Foamed-in-place polyurethane insulation, in all bin walls and bottom, provides dependable ice storage
- H-GUARD Plus Antimicrobial adds extra protection to the ice scoop (included)

PF - PVC Coated Galvanized Steel Finish
SF - Stainless Steel Finish

BD Bins

- Fit 24" - 24 1/2" deep ice machine without top kit extension

Warranty:

2 Year Parts & Labor (Production prior to January 2012)
3 Year Parts & Labor (Production January 2012 and after)
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Model Number	Exterior Dimensions W x D x H*	Interior Dimensions W x D x H	Application Storage Capacity †	Cubic Volume	Shipping Dimensions L x W x H	Shipping Weight (lbs.)	
						PF	SF
B-250PF	30" x 32.3" x 33.4"	27" x 27.7" x 23.7"	250 lbs.	10.30 ft ³	35" x 32" x 32"	110	—
B-300PF/SF	22" x 32.3" x 46"	19" x 27.7" x 37.6"	300 lbs.	11.51 ft ³	35" x 24" x 45"	120	125
BD-300PF/SF	22" x 32.3" x 46"	19" x 27.7" x 37.6"	300 lbs.	11.51 ft ³	35" x 24" x 45"	125	130
B-500PF/SF	30" x 32.3" x 46"	27" x 27.7" x 37.6"	500 lbs.	16.33 ft ³	35" x 32" x 45"	135	140
BD-500PF/SF	30" x 32.3" x 46"	27" x 27.7" x 37.6"	500 lbs.	16.33 ft ³	35" x 32" x 45"	135	140
B-700PF/SF	44" x 32.3" x 46"	41" x 27.7" x 37.6"	700 lbs.	24.77 ft ³	46" x 35" x 45"	170	175
B-800PF/SF	48" x 32.3" x 46"	45" x 27.7" x 37.6"	800 lbs.	26.90 ft ³	50.25" x 35" x 45"	180	185
B-900PF/SF	52" x 32.3" x 46"	49" x 27.7" x 37.6"	900 lbs.	29.59 ft ³	54.5" x 35" x 45"	190	195

*Height includes 6" legs

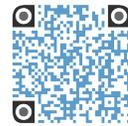
† Capacity based on volume x 30 lb/ft³ average density of ice.

Hoshizaki reserves the right to change specifications without notice.



PF/SF Bins

ICE STORAGE BIN SERIES



PF/SF Bins
04/22/20
Item # 13163

Ice Machine Model Application

	22" Width	22" Width	30" Width	30" Width	44" Width	44" Width	48" Width
	KM-350M KM-520M KM-660M F-450M F-801M F-1002M	KMD-410M† KMS-822M† FD-650M-C† FD-1002M-C	KM-901M KM-1340M KM-1601M KML Series F-1501M F-2001	KMD-460M‡ KMD-530M‡ KMD-860M‡ KMS-1402M* KMS-2000M*	2 KM-350M 2 KM-520M 2 KM-660M IM-500S 2 F-450M 2 F-801M 2 F-1002M	2 KMD-410M 2 KMS-822M 2 FD-650M-C 2 FD-1002M-C	KM-1301S KM-1400S KM-1601S KM-1900S KM-2200S KM-2600S
Bins B-300PF/SF DB-130H	— <i>(DB-130H - KMD only)</i>	NEED HS-5424 <i>(DB-130H - KMD only)</i>	N/A	N/A	N/A	N/A	N/A
Bins B-250PF B-500PF/SF	NEED HS-2033	NEED HS-2033 & HS-2129	—	NEED HS-2129	N/A	N/A	N/A
Bins B-700PF/SF	NEED HS-2035	NEED HS-2035 & HS-2130	NEED HS-2034	NEED HS-2130 & HS-2034	—	NEED HS-2130 <i>(KMD-410 does not apply)</i>	N/A
Bins B-800PF/SF	NEED HS-2035 & HS-2032	NEED HS-2035, HS-2032 & HS-2131	NEED HS-2034 & HS-2032	NEED HS-2131, HS-2034 & 2032	NEED HS-2032	NEED HS-2032 & HS-2131	—
Bins B-900PF/SF	NEED HS-2035 & HS-2033	NEED HS-2035, HS-2033 & HS-2132	NEED HS-2035	NEED HS-2132 & HS-2035	NEED HS-2033	NEED HS-2033 & HS-2132	NEED HS-2032
Bins DB-200H DM-200B	NEED HS-2036 <i>(KM units only)</i>	N/A	— <i>(KML only)</i>	N/A	N/A	N/A	N/A

— No top kit necessary | N/A Combination of ice maker and bin is not possible

BD Bins fit 24" - 24 1/2" deep ice machine without Top Kit extension.

† **BD-300PF/SF:** KMD-410M, KMS-822M, FD-650M-C, FD-1002M-C

‡ **BD-500PF/SF:** KMD-460M, KMD-530, KMD-860

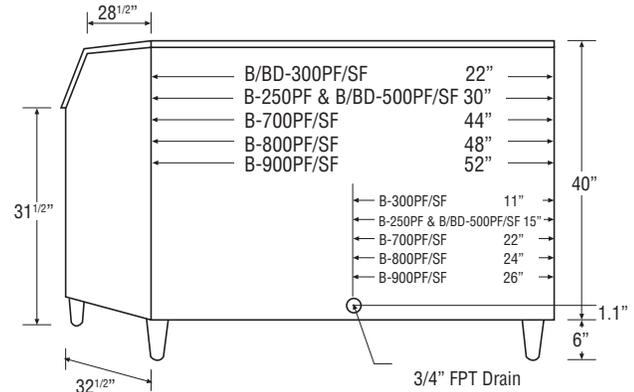
* Any KMS or FD on bin need Top Kit Extension (excludes KMS-830MLH):

- HS-2129 - for use with B-500 bins
- HS-2131 - for use with B-800 bins
- HS-2130 - for use with B-700 bins
- HS-2132 - for use with B-900 bins

Top Kits:

- HS-2032 - 4" ABS Top Kit
- HS-2033 - 8" ABS Top Kit
- HS-2034 - 14" ABS Top Kit
- HS-2035 - 22" ABS Top Kit
- HS-2036 - (2) 4" ABS Top Kits
- HS-2111 - 11.3" x 26.2" Stainless Cover/Separator
- HS-2148 - 30" x 3.1" Stainless Cover
- HS-2160 - 2 KM-901M

B-250PF



Ice Drop Area



B Bins

BD Bins



Bin Flanged Legs:
B/BD-300PF/SF



Bin Legs:
B-250PF, B/BD-500PF/SF
B-700PF/SF, B-800PF/SF
B-900PF/SF



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	32.3
Equipment Description:	Water Filter
Use:	The Water Filter is used to clean the incoming water used to make the ice so that it does not clog the ice maker, and help produce odor/taste-free ice.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

SPEC # _____

QUANTITY _____

APPLICATION

COLD BEVERAGE



AT A GLANCE

Aqua-Pure[®] Models BEV190 and BEV195 single-cartridge water filtration systems assure the taste, appearance, and consistency of your beverages at flow rates to 5 gpm (18.9 lpm).

- **BEV190** combines cyst and bacteria reduction with sediment and chlorine taste and odor reduction for up to 54,000 gallons (204,000 liters).
- **BEV195** combines sediment removal from higher turbidity water with chlorine taste and odor removal for up to 54,000 gallons (204,412 liters).

PRODUCT BENEFITS

- Purified water for consistent high-quality beverages and continued customer satisfaction.
- Revolutionary IMPACTechnology™ dual-zone media cartridge construction combines a membrane in series with premium activated carbon to provide unsurpassed throughput and cartridge life.
- Cartridge Life Warranted*.
- Certified by NSF to Standard 53 for cyst reduction (BEV190 system).
- NSF Standard 42 and/or FDA CFR-21 compliance provides assurance of safety.
- The removal of over 99.99% of water-borne heterotrophic bacteria by membrane filtration as tested by CUNO (BEV190 system).
- The removal of sediment and abrasive hard particles prevents wear and extends the life of pumps, valves, o-rings, and seals.
- The SQC™ – Sanitary Quick Change – encapsulated cartridge design allows for FAST and easy cartridge change-outs with a 1/4 turn while minimizing the possibility of leakage and contamination.
- System includes a pressure gauge and inlet shutoff valve for simple installation and operation.
- 3/8" FNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.
- Exhausted cartridges may be incinerated for environmentally conscious disposal.

PRODUCT SPECIFICATIONS

Model Number	Part Number	Reduction Claims	Micron Rating	Capacity	Service Flow Rate	Application	Replacement Cartridge	Sizing
BEV190	56164-01	Cyst, Bacteria, Sediment, Chlorine Taste and Odor	0.2'	54,000 gallons (204,412 liters)	5 gpm (18.9 lpm)	Most Standard Water	HF90: 56135-03	Serves Carbonator and Cold Beverage Dispensers up to 5 gpm (18.9 lpm)
BEV195	56164-02	Sediment, Chlorine Taste and Odor	3.0	54,000 gallons (204,412 liters)	5 gpm (18.9 lpm)	Higher Turbidity Water	HF95: 56135-07	Serves Carbonator and Cold Beverage Dispensers up to 5 gpm (18.9 lpm)

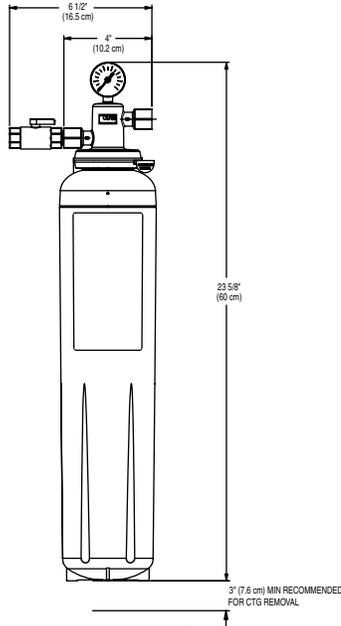
* See Aqua-Pure Commercial Products Price Book for Terms and Conditions
 † NSF Certified for Particulate, Class 1

Aqua-Pure® Commercial Products

SPEC # _____
QUANTITY _____
MODEL NUMBER _____
PART NUMBER _____

Aqua-Pure®
COMMERCIAL PRODUCTS
BEV190/BEV195

PHYSICAL SPECIFICATIONS



- System includes a head assembly with pressure gauge, inlet-water shutoff valve, mounting bracket, and single cartridge filter.
- Inlet and outlet plumbing connections are 3/8" FNPT.
- Filter cartridges are double o-ring seal type.
- System maximum operating temperature of 100°F (38°C).
- Recommended service flow rate is up to 5 gpm (18.9 lpm).
- Filter cartridges incorporate carbon block media protected by a pleated pre-filter membrane.
- System is NSF Standard 42 and/or CFR-21 compliant.
- Cartridge body is constructed from high-impact glass-filled polypropylene.
- Cartridges are sanitary in design, requiring no contact with the filter media during cartridge change-out.
- Filter cartridges require no pre-activation.
- A NSF Performance Data Sheet (PDS) is included.
- Shipping weight: 5.8 lbs (2.6 kg)

INSTALLATION TIPS

- Shut off downstream equipment prior to installation of the system.
- Choose mounting location to support full system weight when operating.
- Do not exceed operating parameters for temperature or pressure.
- Do not install outdoors.
- For commercial use only with cold water.

LIMITED 5 YEAR WARRANTY

CUNO Incorporated warrants to the original purchaser-consumer that this product is free from defects in materials and workmanship. This warranty, together with any and all warranties implied by law, shall be limited to a period of five (5) years from the date of original purchase by the consumer. This warranty does not apply to failures that result from abuse, misuse, alteration or damage not caused by CUNO. This warranty is subject to exclusions and limitations. Please refer to the Warranty Card provided with the product for details.

SERVICE WORLDWIDE

CHINA
CUNO Filtration Shanghai Co. Ltd.
No. 2 Plant East Side
Xin Miao San Road
XinQiao Town SongJiang District
Shanghai, China 201612

JAPAN
CUNO K.K.
Hodogaya Station Building 6F
1-7, Iwai-Cho, Hodogaya-Ku
Yokohama 240-0023, Japan

AUSTRALIA
CUNO Pacific Pty Ltd.
140 Sunnyholt Road
Blacktown, N.S.W. 2148
Australia

BRAZIL
CUNO Latina Ltda
Rua AMF do Brazil - 251
18120 Mairinque-SP, Brazil

EUROPE
CUNO Limited
21 Woking Business Park
Albert Drive
Woking, Surrey
GU21 5JY, England

SINGAPORE
CUNO Filtration Asia Pte Ltd
2A Tuas Avenue 12
Singapore 639023



Visit www.nsf.org for the claims associated with products that are NSF listed.



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CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	32.4
Equipment Description:	Scale Inhibitor
Use:	The Scale Inhibitor is used to clean the incoming water used to make the ice so that it does not clog the ice maker, and help produce odor/taste-free ice.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

CFS440-HT

Application

- Boiler Based Steamers
- Coffee Brewers

Scale Inhibition System

Spec No. _____
Quantity _____



CFS440-HT

Product Features

- ◆ 3/4" NPT stainless steel connections easily adapt to most plumbing systems.
- ◆ Proprietary scale inhibitor does not break down at temperatures to 200°F (93.33°C).
- ◆ Venturi design accurately controls feed rate.
- ◆ Maximum flow rate of 6 gpm (22 lpm) accommodates most high temperature foodservice equipment.
- ◆ FDA-CFR and NSF compliant materials provides assurance of safety.

The CFS440-HT is designed to inhibit scale build-up and corrosion in boiler based foodservice equipment. A unique, proprietary scale inhibition media sequesters hardness minerals and prevents them from forming hard scale on boiler walls, sensors, brewer spray heads and heating coils. Unlike many other scale inhibitors on the market, the CFS440-HT media does not break down in higher temperature applications to 200°F (93.33°C). The system is ideal for most hot water foodservice applications including coffee brewers, boiler based steamers, steam tables, proofers, warewashers and hot tea. Venturi controlled dosing maintains a constant dosage of scale inhibitors and allows the system to perform for up to 6 months before change-out. The sanitary cartridge is easy to change and service.

Product Specifications

Model Number	Part Number	Description	Connections	Flow Rate	Cartridge Replacement
CFS440-HT	56077-02	Venturi controlled scale inhibition system	3/4" Horizontal NPT Inlet & Outlet	Up to 6 gpm (22 lpm)	CFS441-HT (P/N/ 56078-03)

CFS440-HT Scale Inhibition Systems

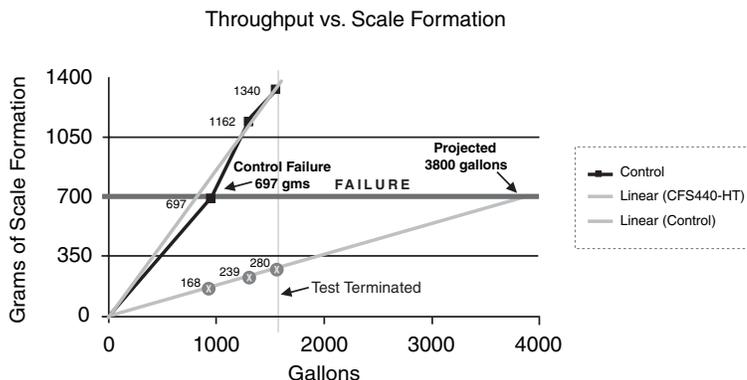
Spec No. _____
 Quantity _____
 Model Number _____
 Part Number _____

Physical Specifications:

- System to be dedicated scale reduction.
- System to be venturi controlled dosing style.
- Scale reduction material to be FDA CFR-21 and/or NSF compliant.
- System to have sanitary style cartridge.
- System to have maximum operating pressure of 125 psi (862 kPa) and operating incoming water temperature of 100°F (38°C).
- Head to be constructed of 316 Stainless Steel.
- Connections to be 3/4" NPT.

Installation Tips:

- Shut off downstream equipment prior to installation of the system.
- Do not exceed operating parameters for temperature or pressure.
- Do not install outdoors.
- For cold water use only.
- For commercial use only.



CUNO® has conducted extensive field tests on the CFS440-HT scale inhibition system. The chart above was developed using actual field test data on a commercial coffee brewer in 25 grain incoming hard water. The CFS440-HT extended the time between equipment service calls and delimitings from once every 697 gallons throughput to once every 3,800 gallons.

Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

CUNO Incorporated recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold.

Limited 5 Year Warranty

CUNO Incorporated warrants to the original purchaser-consumer that this product is free from defects in materials and workmanship. This warranty, together with any and all warranties implied by law, shall be limited to a period of five (5) years from the date of original purchase by the consumer. This warranty does not apply to failures that result from abuse, misuse, alteration or damage not caused by CUNO. This warranty is subject to exclusions and limitations. Please refer to the Warranty Card provided with the product for details.

Service Worldwide

China
 CUNO Filtration Shanghai Co. Ltd.
 No. 2 Plant East Side
 Xin Miao San Road
 XinQiao Town SongJiang District
 Shanghai, China 201612

Australia
 CUNO Pacific Pty Ltd.
 140 Sunnyholt Road
 Blacktown, N.S.W. 2148
 Australia

Europe
 CUNO Limited
 21 Woking Business Park
 Albert Drive
 Woking, Surrey
 GU21 5JY, England

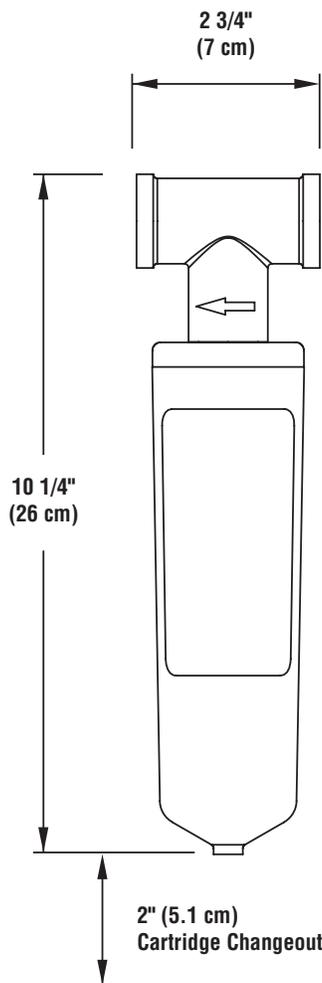


Japan
 CUNO K.K.
 Hodogaya Station Building 6F
 1-7, Iwai-Cho, Hodogaya-Ku
 Yokohama 240-0023, Japan

Brazil
 CUNO Latina Ltda
 Rua AMF do Brazil - 251
 18120 Mairinque-SP, Brazil

Singapore
 CUNO Filtration Asia Pte Ltd
 2A Tuas Avenue 12
 Singapore 639023

CUNO Incorporated
 400 Research Parkway
 Meriden, CT 06450, USA
 Toll Free: 1-888-218-CUNO
 Worldwide: 203-237-5541
 Fax: 203-238-8701





CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	32.5
Equipment Description:	Ice Maker - Sanitizer
Use:	

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	32A
Equipment Description:	Ice Maker
Use:	The Ice Maker produces cubes for use in fountain beverages, iced tea, and margaritas.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



KML-700M_J

LOW-PROFILE MODULAR CRESCENT CUBER



Item #: _____
Project: _____
Qty: _____
AIA#: _____

Features

- ▶ Individual crescent cube
- ▶ Stainless steel evaporator
- ▶ CycleSaver™ design

- Up to 665 lbs. of ice production per 24 hours
- Durable stainless steel exterior
- Protected by H-GUARD Plus Antimicrobial Agent
- EverCheck™ alert system
- Removable air filters (Air-cooled model only)
- R-404A Refrigerant

Available on Bins:

- B-250PF B-800SF B-1150SS B-1650SS*
- B-500SF B-900SF B-1300SS DB-200H
- B-700SF B-1150SS B-1500SS* DM-200B

*Top kit may be required. See Bin Spec Sheets. *Two unit application only.*

Warranty:

3 Year Parts & Labor on entire machine. 5 Year Parts & Labor on Evaporator. 5 Year Parts on Compressor; air-cooled condenser coil. Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Shipping: (LxWxH) 33.25" x 33.5" X 32" Volume: 20.6ft³

W x D x H
30" x 27^{3/8}" x 26"

KM Edge DESIGN

KML-700MAJ ★
Air-Cooled

Shown on optional bin B-500

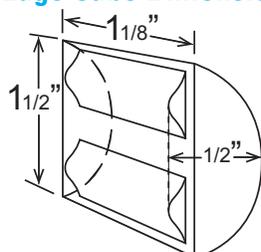
KML-700MWJ
Water-Cooled

KML-700MRJ ★
Remote Air-Cooled



Condenser	Model	ICE PRODUCTION		WATER USAGE		ELECTRICAL						
		Air / Water Temp Lbs. per 24 hours 70°/ 50°F 90°/ 70°F	Potable Gal. per 100 lbs. 90°/ 70°F	Condenser Gal. per 100 lbs. 90°/ 70°F	kWh Used per 100 lbs. 90°/ 70°F	Max. Fuse Sz or HACR Circuit Bkr	Amperage	Voltage	Circuit Wires (including ground)	Heat Rejection BTU/hr.	Refrigerant Charge Amount	Net / Ship Weight (lbs.)
Air	KML-700MAJ	662 610	16.0	N/A	4.90	20A	14.9A	115V/60/1	3	8,700	2 lb. 10.3 oz.	184 / 204
Water	KML-700MWJ	665 660	19.5	110	3.79	20A	11.9A	115V/60/1	3	12,400	1 lb. 6 oz.	182 / 202
Remote	KML-700MRJ	657 614	16.4	N/A	4.90	20A	13.7A	115V/60/1	3	9,400	11 lb. 7.4 oz. (with condenser)	180 / 200

KM Edge Cube Dimensions*



* approximate size in inches, image not to scale

Operating Limits

- Ambient Temp Range 45 - 100°F
- Water Temp Range 45 - 90°F
- Water Pressure 10 - 113 PSIG
- Voltage Range 104 - 127V

Service

- Allow 6" (15 cm) clearance at rear, sides, and top for proper air circulation and ease of maintenance/service.
- Removable air filters (air-cooled model only).

Plumbing

- Icemaker Water Supply Line: Min. 1/4" Nominal ID Copper Water Tubing or Equivalent
- Icemaker Drain Line: Min. 3/4" Nominal ID Hard Pipe or Equivalent
- Water-Cooled Model (Lines Must Be Independent of Icemaker)
- Condenser Water Supply Line: Min. 1/4" Nominal ID Copper Water Tubing or Equivalent
- Condenser Drain/Return Line: Min. 1/4" Nominal ID Hard Pipe (open drain system) or Copper Water Tubing (closed loop system) or Equivalent

Water Filter

Please refer to water filter spec sheet for recommended configurations. Hoshizaki reserves the right to change specifications without notice.

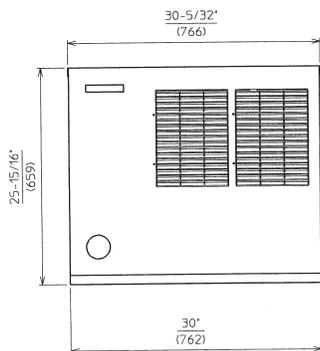


KML-700M_J

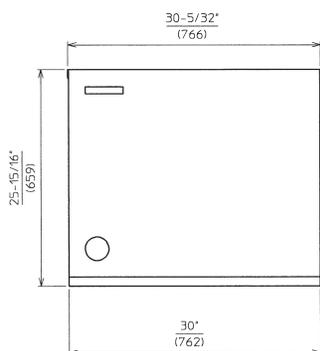
LOW-PROFILE MODULAR CRESCENT CUBER



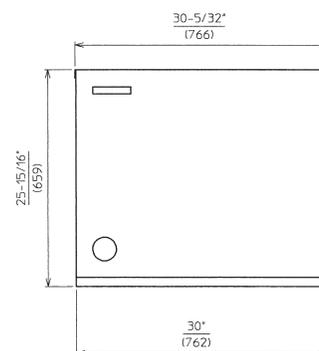
FRONT VIEW



AIR-COOLED

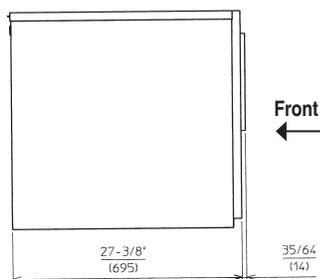


WATER-COOLED

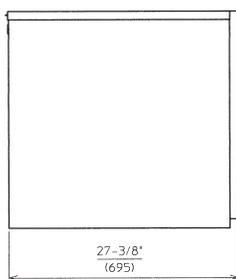


REMOTE AIR-COOLED

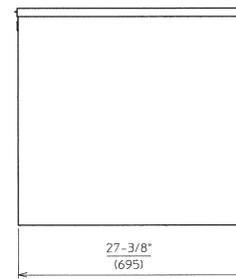
SIDE VIEW



AIR-COOLED

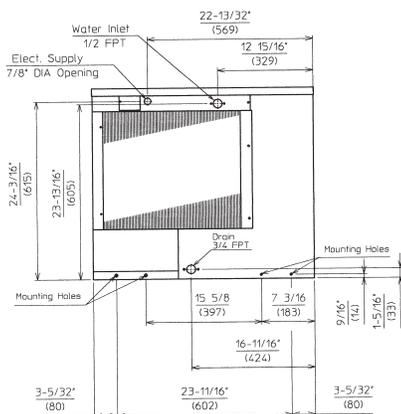


WATER-COOLED

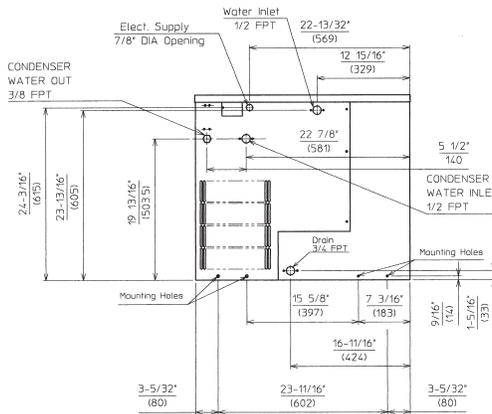


REMOTE AIR-COOLED

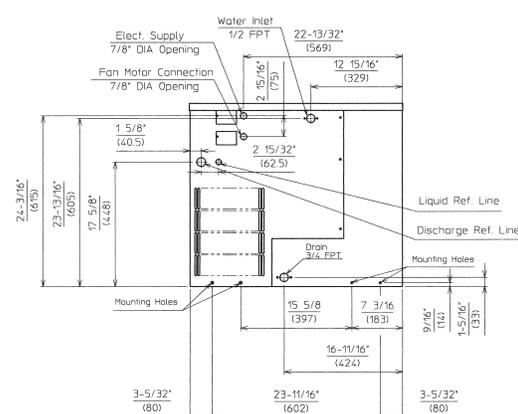
REAR VIEW



AIR-COOLED

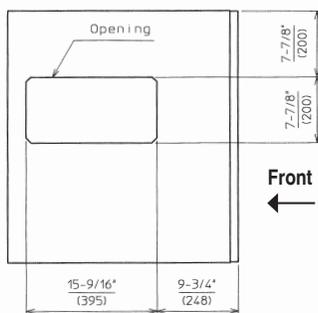


WATER-COOLED



REMOTE AIR-COOLED

BOTTOM VIEW



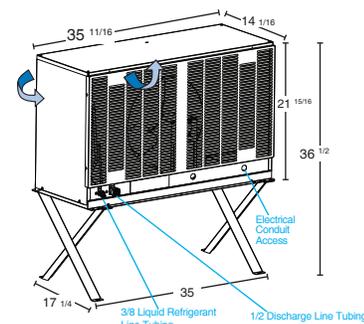
AIR-COOLED
WATER-COOLED
REMOTE AIR-COOLED

URC-9F Remote Condenser (Sold Separately)
(W x D x H) 35 11/16 x 14 1/16 x 36 1/2
For Use with KML-700MRJ

Pre-Charged Tubing Kits
(Sold Separately)
20' R404-2068-2
35' R404-3568-2
55' R404-5568-2



Voltage supply for the URC
Remote Condenser is supplied
from the Ice Maker. No additional
circuit is required.





CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	32C & 32D
Equipment Description:	Ice Maker
Use:	The Ice Maker produces cubes for use in fountain beverages, iced tea, and margaritas.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



KMD-530M_J

MODULAR CRESCENT CUBER



KMD-530M_J
09/12/19
Item # 13554

Item #: _____
Project: _____
Qty: _____
AIA#: _____

Features

- ▶ Individual crescent cube
- ▶ Optimized for use with ice and beverage dispenser
- ▶ Stainless steel evaporator
- ▶ CycleSaver™ design 

- Up to 515 lbs. of ice production per 24 hours
- Ice on beverage design
- Durable stainless steel exterior
- Protected by H-Guard Plus  Antimicrobial Agent
- EverCheck™ alert system 
- Front air inlet panels available for side-by-side application (used with HS-5065)
- R-404A Refrigerant

Available on Bins:

B-250PF BD-500PF/SF B-800PF/SF B-1150SS
B-500PF/SF B-700PF/SF B-900PF/SF B-1300SS

Top kit may be required. See Bin Spec Sheets.

Warranty:

3 Year Parts & Labor on entire machine. 5 Year Parts & Labor on Evaporator. 5 Year Parts on Compressor; air-cooled condenser coil. Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Shipping: (LxWxH) 34" x 33" X 39" Volume: 18.05ft³

W x D x H
30" x 24^{1/4}" x 22^{1/8}"

KM Edge DESIGN

KMD-530MAJ
Air-Cooled

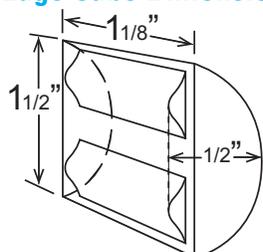
KMD-530MWJ
Water-Cooled

KMD-530MRJ
Remote Air-Cooled



Condenser	Model	ICE PRODUCTION		WATER USAGE		ELECTRICAL							
		Air / Water Temp Lbs. per 24 hours 70°/ 50°F 90°/ 70°F	Potable Gal. per 100 lbs. 90°/ 70°F	Condenser Gal. per 100 lbs. 90°/ 70°F	kWh Used per 100 lbs. 90°/ 70°F	Max. Fuse Sz or HACR Circuit Bkr	Amperage	Voltage	Circuit Wires (including ground)	Heat Rejection BTU/hr.	Refrigerant Charge Amount	Net / Ship Weight (lbs.)	
Air	KMD-530MAJ	501	442	24.5	N/A	5.7	20A	12A	115V/60/1	3	7,130	1 lb. 2.5 oz.	130 / 170
Water	KMD-530MWJ	515	500	24.9	113	4.7	20A	14.1A	115V/60/1	3	8,170	14.1 oz.	130 / 170
Remote	KMD-530MRJ	498	440	25.0	N/A	6.1	20A	12.4A	115V/60/1	3	7,670	3 lb. 14 oz. (with condenser)	130 / 170

KM Edge Cube Dimensions*



* approximate size in inches, image not to scale

Operating Limits

- Ambient Temp Range 45 - 100°F
- Water Temp Range 45 - 90°F
- Water Pressure 10 - 113 PSIG
- Voltage Range 104 - 127V

Service

- Panels easily removed and all components accessible for service.
- Allow 6" (15 cm) clearance at rear, left side, and top and 12" (30 cm) clearance at right side for air-cooled model.
- Allow 6" (15 cm) clearance at rear, sides, and top for water-cooled and remote models.

Plumbing

- Icemaker Water Supply Line: Min. 1/4" Nominal ID Copper Water Tubing or Equivalent
- Icemaker Drain Line: Min. 3/4" Nominal ID Hard Pipe or Equivalent
- Water-Cooled Model (Lines Must Be Independent of Icemaker)
- Condenser Water Supply Line: Minimum 1/4" Nominal ID Copper Water Tubing or Equivalent
- Condenser Drain/Return Line: Minimum 1/4" Nominal ID Hard Pipe (open drain system) or Copper Water Tubing (closed loop system) or Equivalent

Water Filter

Please refer to water filter specification sheet for recommendations.

Hoshizaki reserves the right to change specifications without notice.



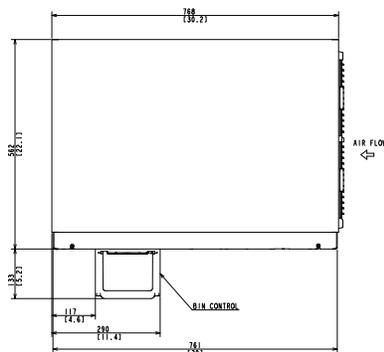
KMD-530M_J

MODULAR CRESCENT CUBER

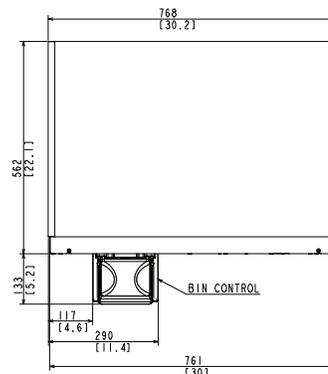


KMD-530M_J
09/12/19
Item # 13554

FRONT VIEW



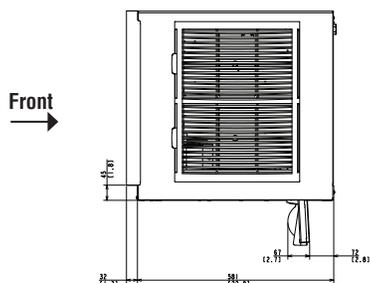
AIR-COOLED



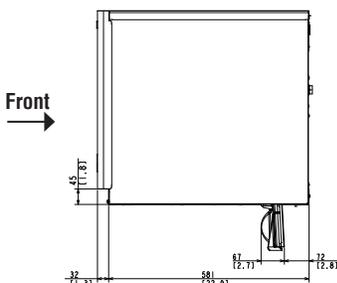
WATER-COOLED
REMOTE AIR-COOLED

mm
[inch]

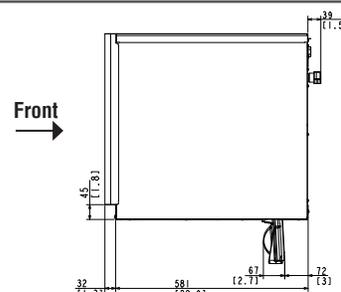
SIDE VIEW



AIR-COOLED

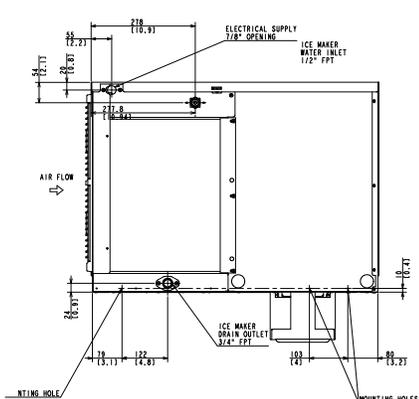


WATER-COOLED

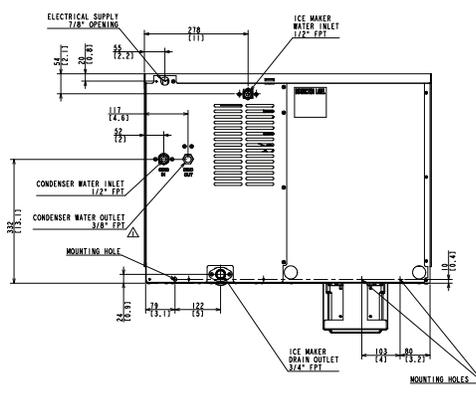


REMOTE AIR-COOLED

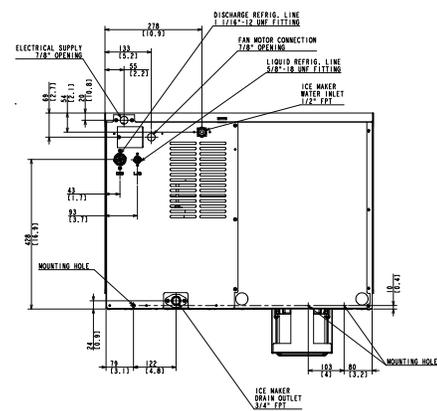
REAR VIEW



AIR-COOLED

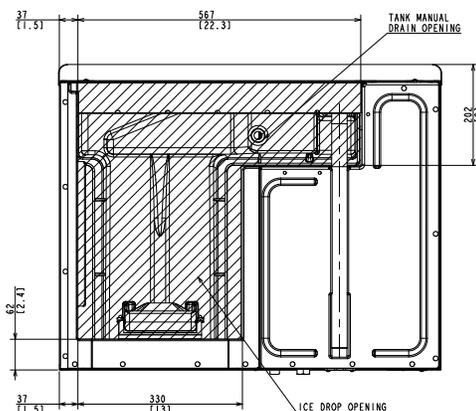


WATER-COOLED



REMOTE AIR-COOLED

BOTTOM VIEW

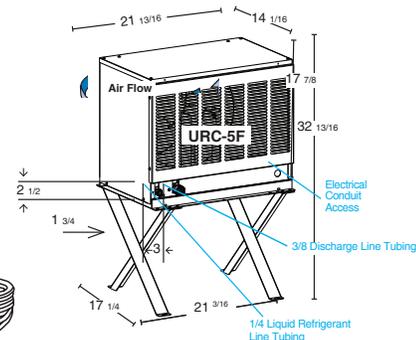


Bottom dimensions are common for all KMD-530 Models

URC-5F Remote Condenser (Sold Separately)
(W x D x H) 21 13/16 x 14 1/16 x 32 13/16
For Use with KMD-530MRJ

Voltage supply for the URC Remote Condenser is supplied from the Ice Maker. No additional circuit is required.

Pre-Charged Tubing Kits (Sold Separately)
20' R404-2046-2
35' R404-3546-2





CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	33
Equipment Description:	Walk-In Cooler
Use:	The Walk-In Cooler is used for the refrigerated storage of raw meat, produce, cheese, and pre-cooked vacuum bags of beans and meat as well.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

WALK - IN SPECIFICATIONS



COOLER

OVERALL SIZE: 12'-0" X 9'-0" X 9'-6 1/4"

PANELS

FINISHED IN PLACE URETHANE FOAM 4"

EXTERIOR FINISH

WALL: GALVALUME - EMBOSSED 26 GA
TOP: GALVALUME - EMBOSSED 26 GA

INTERIOR FINISH

WALL: GALVALUME - EMBOSSED 26 GA
TOP: GALVALUME - EMBOSSED 26 GA

FLOOR TYPE

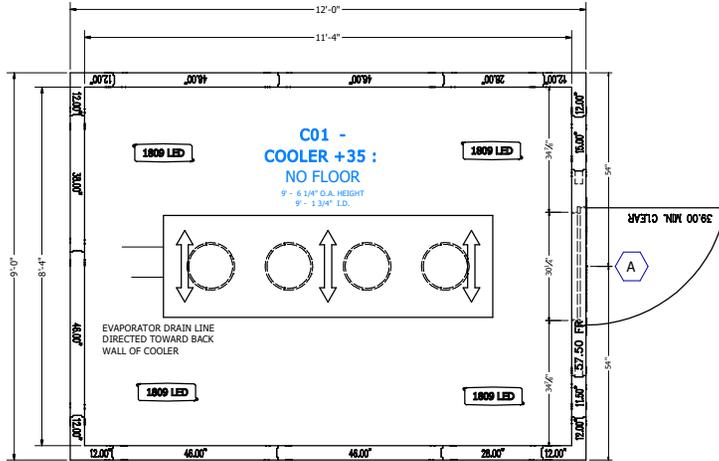
C03 COOLER +35 : SCREED, METAL 4" HIGH

WALK-IN ACCESSORIES

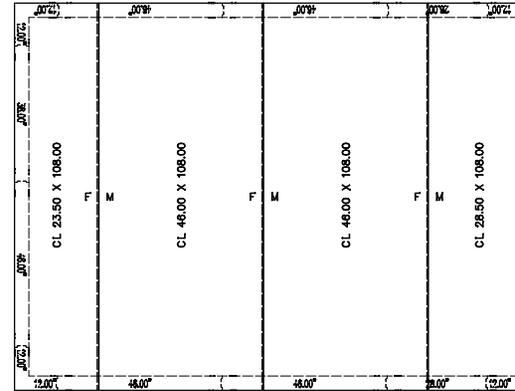
(4) LIGHT FIXTURE - KASON 1809 LED

REFRIGERATION

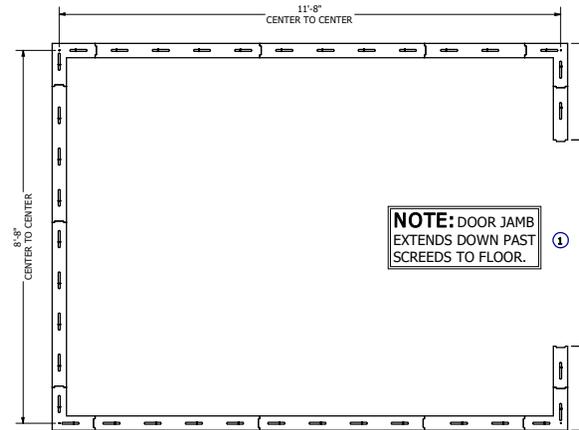
C03 COOLER +35 :
RPLC14RH0R3E, R404A, VOLTS: 209-230-60-3, BTU: 12290
KAMC46-141-1EC-PCL-4 VOLTS: 115-60-1, BTU: 14645
TEMP: WALK-IN 35, AMBIENT TEMP: 107
(3) PRE-CHARGED LINES, 46", 3/8" X 7/8" R404A (SNIP LOOSE)



WALLS LAYOUT



TOPS LAYOUT



FLOORS LAYOUT

ATTENTION

- SUBMITTAL DRAWING NOT INTENDED FOR INSTALLATION
- AS-BUILT DRAWING FOR INSTALLATION WILL BE AVAILABLE AFTER ORDER IS PLACED. HARD COPY OF AS-BUILT DRAWING WILL BE IN HARDWARE BOX WITH WALK-IN SHIPPED TO JOBSITE. ALL AS-BUILT DRAWINGS SHOW PART NUMBERS AND ID LABELS ON PLAN VIEWS.
- PENETRATIONS AND SEALING ARE THE RESPONSIBILITY OF OTHERS
- ALLOW 4" MINIMUM CLEARANCE WITH AIRFLOW OF 1 CFM PER 100 SQ FT AROUND ENTIRE PANEL SURFACES. INDOOR WALK-INS REQUIRE A 20% AMBIENT AND 50% RELATIVE HUMIDITY OR LESS AROUND THE EXTERIOR OF THE WALK-IN.
- OWNER/CONTRACTOR TO REFER TO DESIGN AND SPECIFICATION MANUAL FOR FLOOR OR FLOOR INFORMATION
- QUARRY TILE OR CONCRETE FLOOR APPLICATIONS: METAL PANEL FACING MAY BE SUSCEPTIBLE TO STAINING DUE TO EXCESSIVE MOISTURE CAUSED BY THE PENETRATION OF CONCRETE TYPE WATERBASE. IT IS ABSOLUTELY NECESSARY THAT EACH ROOM BE PROPERLY VENTILATED. SPECIAL PRECAUTIONS MUST ALSO BE TAKEN WHEN USING MURIATIC ACID DUE TO EFFECTS HYDROCHLORIC FUMES HAVE ON METAL MATERIALS
- PANEL LAYOUT MAY CHANGE BASED ON OPTIMAL MANUFACTURING STANDARDS
- WALK-IN TOP IS NOT DESIGNED FOR FOOT TRAFFIC OR STORAGE UNLESS NOTED OTHERWISE
- IF CONDENSING UNIT IS LOCATED IN THE INTERIOR OF BUILDING A MINIMUM 34" OF CLEARANCE IS REQUIRED AROUND TOP AND SIDES
- FLOOR, CURB, AND HIT DETAILS ARE FOR GENERAL REFERENCE ONLY. THESE DRAWINGS SHOULD NOT BE USED OR INCORPORATED IN THE DESIGN OR PREPARATION OF THE INSULATED FLOOR, SKIDWALK OR CURB, WITHOUT MAKING THE DESIGN REVIEWED BY A QUALIFIED ENGINEER. ALL FOOTINGS, FOUNDATION WALLS AND CONCRETE WEAR SLABS ARE THE RESPONSIBILITY OF THE BUILDING ENGINEER OR ARCHITECT.
- THE FOAM PANELS USED IN THIS PRODUCT COMPLY TO THE IBC SECTION 603 AS FOLLOWS: FLAME SPREAD RATING: 20; SMOKE DEVELOPED RATING: 400; FLASH POINT (IGNITION TEMPERATURE RATING: 1950); SPONTANEOUS IGNITION TEMPERATURE RATING: 950°F.
- IF VALUES MEET CODE REQUIREMENTS AND ARE AS MIN CLEAR TESTED. COOLER R-VALUES ARE R-20 FOR 4" THICK, R-24 FOR 5" THICK, AND R-44 FOR 6" THICK PANELS. FREEZER R-VALUES ARE R-22 FOR 4" THICK, R-40 FOR 5" THICK, R-48 FOR 6" THICK PANELS, AND R-29 FOR 4" FLOORS.
- FLOORS NOT DESIGNED FOR WET MOPPING, PALLET JACKS, OR FORK-LIFT TRAFFIC.

FOR APPROVAL
YOU MUST REVIEW ALL NOTES, DETAILS, DIMENSIONS, FINISHES, DOOR SIZES, LOCATIONS AND SWINGS.

APPROVAL: NO CHANGE REQUIRED, MANUFACTURE AS DRAWN.

APPROVED AS NOTED: MAKE REQUIRED CHANGES AND MANUFACTURE AS DRAWN.

NOT APPROVED: DESIGN CHANGES REQUIRE DRAWING REVISION AND RESUBMISSION.

DATE: _____ BY: _____

SMOOTH FINISH DISCLAIMER

Panels with non-textured and/or no-profile panel finishes (smooth finishes) on the exterior and interior faces may exhibit "oil canning" and flatness imperfections on the surface. Our standard panels have a stucco embossed texture on both faces that helps to reduce oil canning and any other irregularities in the exposed surface. Please be aware of this potential situation in your specification process. Such "oil canning" and flatness issues are typical and are not covered under standard warranties.



NOTICE:

- Kolpak and Harford walk-ins are compliant with UL standards.
- Door panels are UL471, UL file listing E46140.
 - Standard Evaporator coils are UL412.
 - Condensing Units are UL1995.

DRAWING #: A1952282
UNIT #: 001
ORDER #:

HARFORD
A DIVISION OF THE REDSTONE GROUP

THE REDSTONE GROUP

DATE	BY	DESCRIPTION



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	34
Equipment Description:	Walk-In Cooler Shelving System
Use:	Stores perishable food products – for walk-in cooler use.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

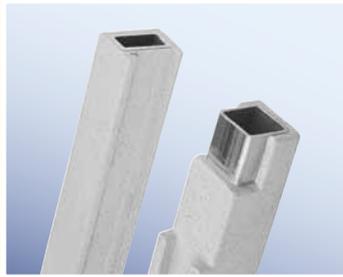
Camshelving®



- Easy and Quick to Clean
- Unquestionably Strong, Durable and Stable
- Easy to Adjust and Configure
- Rust-Free

CAMBRO[®]
TRUSTED FOR GENERATIONS™

www.cambro.com



Easy and Quick to Clean

Camshelving is the revolutionary shelving system that makes storage easy in any environment, wet or dry.

Camshelving is the most hygienic shelving system in the market and the easiest to clean and adjust.

Smooth polypropylene shelves simply wipe clean and each component is dishwasher safe.

Unquestionably Strong, Durable and Stable

Posts and traverses, the weight bearing components, are made of a steel core with a thick polypropylene exterior. This makes Camshelving strong, durable and easy to clean.

Easy to Adjust and Configure

The Camshelving system is based on four easy to use, easy to assemble parts. Each part is available in a variety of sizes to allow the flexibility to custom build shelving in any configuration or to fit in any size area.

Rust-Free

Camshelving is backed with a lifetime limited warranty against rust and corrosion for traverses and stationary posts.

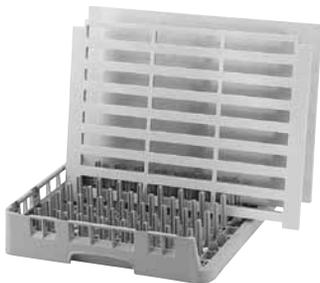
It is ideal for walk-in refrigerators and freezers because it withstands temperatures as cold as -36°F (-38°C). It's weldless and rustproof, so Camshelving can be used in wet areas.

EASY AND QUICK TO CLEAN



For a Sanitary Storage Area

- Shelf plates are easy to remove and run through the dishwasher.
- Smooth polypropylene surface quickly wipes clean.
- Spills clean quickly and easily, reducing the risk of cross-contamination.
- Camshelving is weldless, so liquids and dirt cannot get inside crevices.
- Camguard is a silver-ion technology that inhibits the growth of mold, fungus and bacteria.
- All shelf plates are embedded with Camguard antimicrobial so it will not scrape off, wash off or wear out.
- Camguard works continuously to suppress the growth of microbes between cleanings.



Shelf plates can be easily removed, washed individually or placed in an open end Camrack® OETR314 and washed in a commercial dishwasher.

EASY TO ADJUST AND CONFIGURE

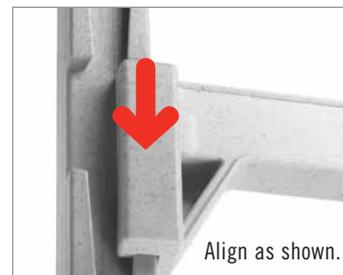
Build Any Configuration And Fit Any Size Area

- Create a space efficient layout for any area.
- Assembles in minutes, requiring only the use of a mallet.
- Shelves can be adjusted in 4" (100 mm) increments without disassembling the entire unit.
- Two units can be connected together with shelves at alternating heights for maximum storage flexibility.
- Corner Connectors attach units to create a 90° angle or U shape.

POST HEIGHT	DOVETAIL INCREMENT	NUMBER OF POSITIONS PER POST
Stationary		
32" (820 mm)	4" (100 mm)	6
56" (1430 mm)	4" (100 mm)	12
64" (1630 mm)	4" (100 mm)	14
72" (1830 mm)	4" (100 mm)	16
84" (2140 mm)	4" (100 mm)	19
Mobile		
35" (890 mm)	4" (100 mm)	6
59" (1500 mm)	4" (100 mm)	12
67" (1700 mm)	4" (100 mm)	14
75" (1910 mm)	4" (100 mm)	16

EASY TO ASSEMBLE!

Traverse slides easily down onto dovetail.



UNQUESTIONABLY STRONG AND DURABLE

- Posts and traverses, the weight bearing components, are constructed with a steel core and encapsulated by a thick polypropylene outer layer.
- Inner steel core ensures that Camshelving is strong, durable and stable.
- Thick, polypropylene outer layer will not chip, break or corrode.
- Post connectors provide exceptional cross stabilization.

* Corner Connectors are recommended for use on traverses 48" (1220 mm) or less.

** Dunnage Stands are used only on the bottom shelf. Recommended for traverses 54" (1380 mm) or longer.

❖ Due to the weight bearing capacity of casters, maximum weight load on an entire Mobile Camshelving Unit is 750 lbs. (340 Kg).



Weight Bearing Capacity: Stationary Unit

TRAVERSE LENGTH	WEIGHT BEARING CAPACITY PER SHELF	TOTAL WEIGHT FOR UNIT WITH 4 SHELVES
Single Unit		
24" to 48" (610 mm to 1220 mm)	800 lbs. (363 Kg)	3200 lbs. (1451 Kg)
54" to 72" (1380 mm to 1830 mm)	600 lbs. (272 Kg)	2400 lbs. (1089 Kg)
Corner Unit*		
24" to 48" (610 mm to 1220 mm)	400 lbs. (180 Kg)	1600 lbs. (726 Kg)
Dunnage Stand**		
54" to 72" (1380 mm to 1830 mm)	1000 lbs. (454 Kg)	—

Weight Bearing Capacity: Mobile Unit

PRODUCT	TOTAL WEIGHT ON MOBILE UNIT
Mobile Units ❖	750 lbs. (340 Kg)

RUST FREE

For Use in Any Area, Wet or Dry

- Camshelving is weldless with no exposed metal, so it remains rust free.
- Safe to -36°F (-38°C), making Camshelving the ideal shelving system for freezers, walk-ins or any wet or humid environment.
- Not even salt water or sea air will corrode Camshelving.



Dry Storage Room



Cold Storage Room

CAMSHELVING COMPONENTS ARE:



Store and Transport Food Safely



COMPONENTS

Listed by the National Sanitation Foundation. NSF, an independent testing organization, lists products which meet their criteria for sanitation and cleanability



Dishwasher Safe
Except mobile parts



Fit for Food Products



Cadmium-Free



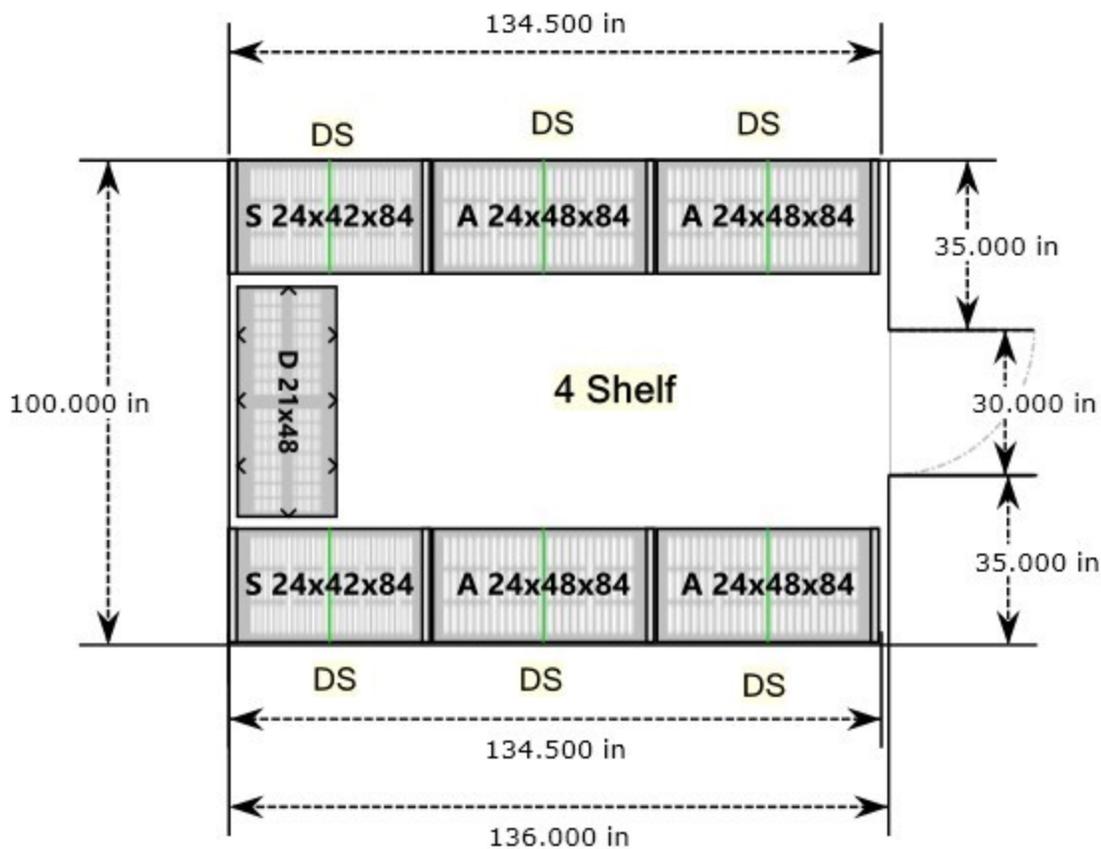
Recyclable Polypropylene



Camshelving shelf plates contain Camguard™ antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard fights the growth of such microbes between regular cleanings. Camguard alone will not protect against disease causing bacteria.

Camshelving is covered by EU Patent #0686817.

**Chipotle 9x12
Cooler**
Premium by Cambro



DS=CPDS24H6

Post Height: 84",
Post Connector Depth: 24"
Traverse Length: 42", 48",

This design has 2 starter,
4 add-on, 0 intermediate units.

When using add-on, intermediate units your
overall length varies from 1 to 2 inches per unit.

Weight Bearing Capacity
Traverse Length
24" to 48" - 800
54" to 72" - 600 lbs

Determine Unit Is Level



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	35.1, 35.2, 35.3, 35.4, 35.5, 35.6
Equipment Description:	Dry Storage Racks
Use:	Stores dry goods – food and paper products.

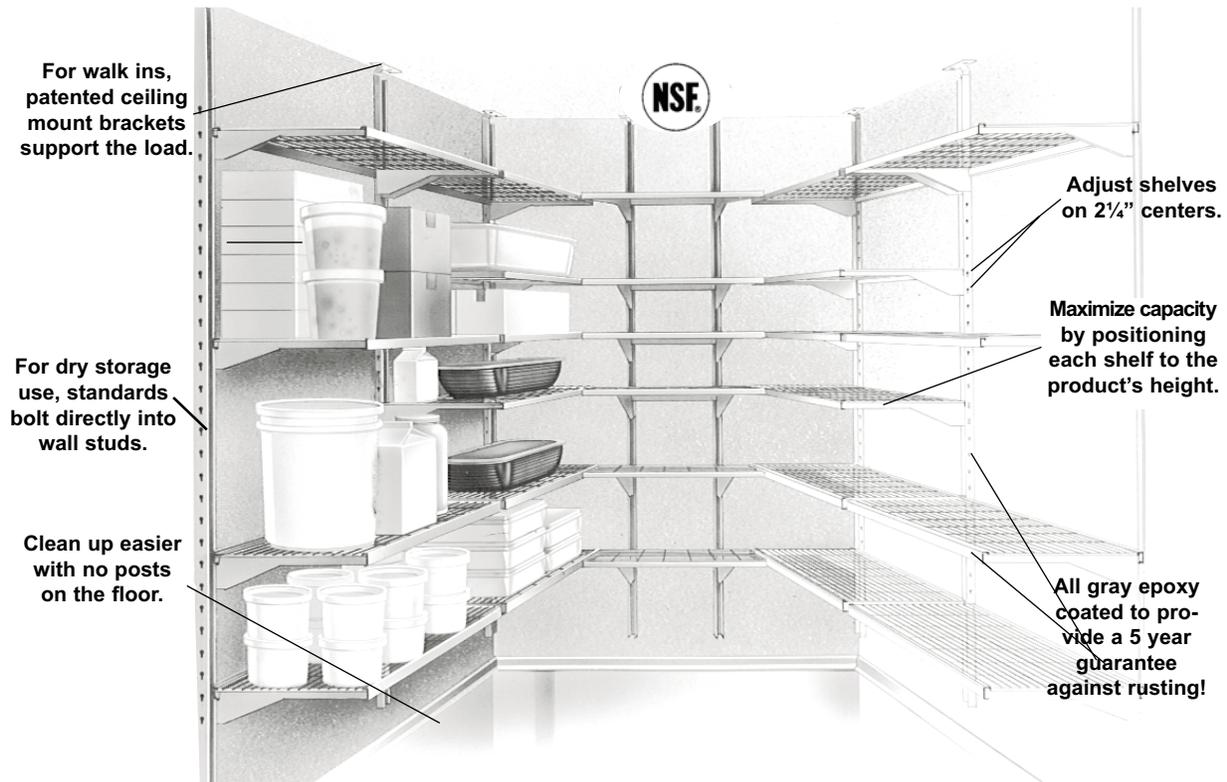
**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

SPECIFICATION & SUBMITTAL SHEET - *Chipotle Mexican Grill*

JOB NAME _____ ITEM _____

boost storage capacity by as much as 30%! AMCO MOD-A-FLEX® SHELVING



A walk in refrigerator shelving system that seems to defy gravity...no posts on the floor; no need to reinforce side walls. The secret is ceiling mounted standards that support loads up to 400 lbs. per shelf.

Each shelf can be adjusted to the exact height of the product in seconds without the need for tools. The result is no more wasted

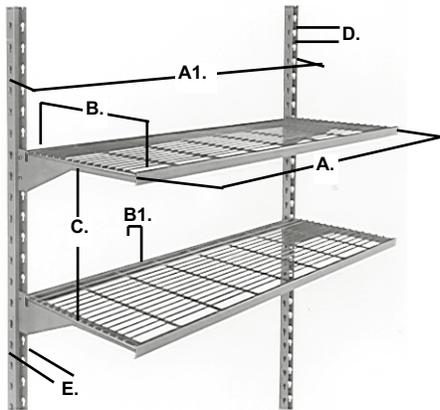
space...gain as much as 30% of additional storage capacity. There has never been freedom of shelf placement like this before!

Shelves and standards are protected by a rugged gray plastic epoxy resin coating to withstand abrasion and the ravages of moisture and food acids. Amco Mod-A-Flex® is guaranteed 5 years against rust!

NOMINAL SHELF WIDTHS		NOMINAL SHELF LENGTHS		NOMINAL STANDARD HEIGHTS			
<input type="checkbox"/>	12" 300 mm	<input type="checkbox"/>	24" 572 mm	For Walk-In cooler or freezer:			
<input type="checkbox"/>	18" 451 mm	<input type="checkbox"/>	30" 724 mm	<input type="checkbox"/>	24" 629 mm	<input type="checkbox"/>	61" 1542 mm
<input type="checkbox"/>	21" 527 mm	<input type="checkbox"/>	36" 876 mm	<input type="checkbox"/>	36" 915 mm	<input type="checkbox"/>	68" 1715 mm
		<input type="checkbox"/>	42" 1028 mm	<input type="checkbox"/>	40" 1029 mm	<input type="checkbox"/>	72" 1829 mm
		<input type="checkbox"/>	48" 1181 mm	For Dry environment walls:			
		<input type="checkbox"/>	60" 1486 mm	<input type="checkbox"/>	18" 470 mm		
				<input type="checkbox"/>	36" 927 mm		
				<input type="checkbox"/>	72" 1842 mm		

AMCO MOD-A-FLEX® SHELVING

AMCO MOD-A-FLEX® SHELVING



TYPICAL SPACING FOR 18" X 48" SHELF

A = Shelf length: 46½" (½" less than nominal)

A1 = O. D. of standard as illustrated: 48"

B = Shelf width: 17¾" (¼" less than nominal)

B1 = Distance from wall to rear of shelf: 1⅝"

C = Distance between shelves: 3¼" if installed on consecutive slots. For each additional slot, add 2¼".

D = Slot spacing: 2¼" on center.

E = Width of standard: 1½"

SPECIFICATIONS

SHELVES

Shelves to have #8 (.162") gauge crosswires spaced 1⅞" on centers with cross-braces .283" minimum on 6" centers and running perpendicular to crosswires. Crossbraces welded at each end inside leg of channel ⅝" x 1¼" x .105" thick. All contact points are welded. Each shelf to include two (2) support arms of #11 gauge (.120") steel; each side with two rivets designed to interlock onto wall standards.

STANDARDS

Standards to be constructed of #11 (.120") gauge cold rolled steel forms in a U shape with each open leg of the standard key hole punched on 2¼" centers. Standards to be further punched with a suitable number of holes to allow installation into a wall.

FINISH

Shelves, support arms and standards to be protected with a hard-baked electrostatically applied gray plastic epoxy resin after fabrication.

AMCO MOD-A-FLEX® SHELVES

Two support arms included with each shelf.

Cat. No.	Width		Length		Weight	
	in.	mm	in.	mm	lbs.	kgs.
MX1224GR	11¾	300	22½	572	6	2.7
MX1230GR	11¾	300	28½	724	7	3.2
MX1236GR	11¾	300	34½	876	8	3.6
MX1242GR	11¾	300	40½	1028	9	4.1
MX1248GR	11¾	300	46½	1181	11	5.0
MX1260GR	11¾	300	58½	1486	14	6.4
MX1824GR	17¾	451	22½	572	9	4.1
MX1830GR	17¾	451	28½	724	11	5.0
MX1836GR	17¾	451	34½	876	12	5.4
MX1842GR	17¾	451	40½	1028	14	6.4
MX1848GR	17¾	451	46½	1181	15	6.8
MX1860GR	17¾	451	58½	1486	21	9.6
MX2124GR	20¾	527	22½	572	12	5.4
MX2130GR	20¾	527	28½	724	14	6.4
MX2136GR	20¾	527	34½	876	17	7.7
MX2142GR	20¾	527	40½	1028	19	8.6
MX2148GR	20¾	527	46½	1181	24	11.0
MX2160GR	20¾	527	58½	1486	33	15.0

AMCO MOD-A-FLEX® STANDARDS

Cat. No.	Height		Weight	
	in.	mm	lbs.	kgs.
MX24GR	24¾	629	5.0	2.3
MX36GR	36	915	6.5	3.0
MX40GR	40½	1029	7.0	3.2
MX61GR	60¾	1542	10.3	4.7
MX68GR	67½	1715	11.2	5.1
MX72GR	72	1829	11.8	5.4
MX81GR	81	2058	13.0	5.9
MX85GR	85½	2172	13.4	6.1
MX99GR	99	2515	15.3	7.0
MXD18GR	18½	470	3.5	1.6
MXD36GR	36½	927	6.5	3.0
MXD72GR	72½	1842	11.8	5.4



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	37
Equipment Description:	Mop Sink Faucet
Use:	

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690



REG. #A2601
 ISO #9001

Model No.
B-0660-BSTR

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

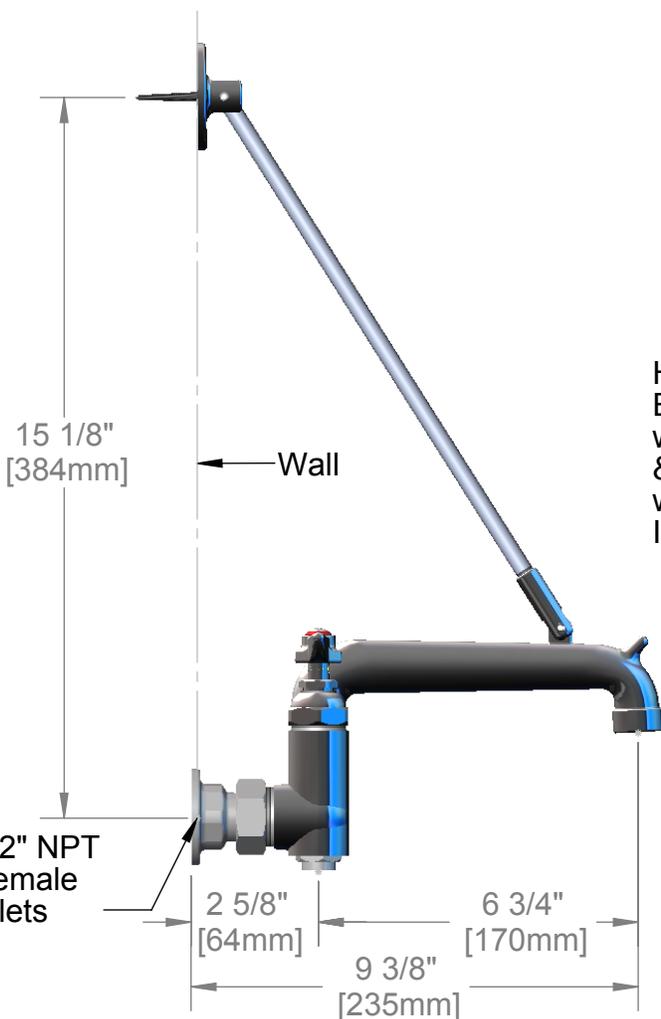
Contractor _____

Architect/Engineer _____

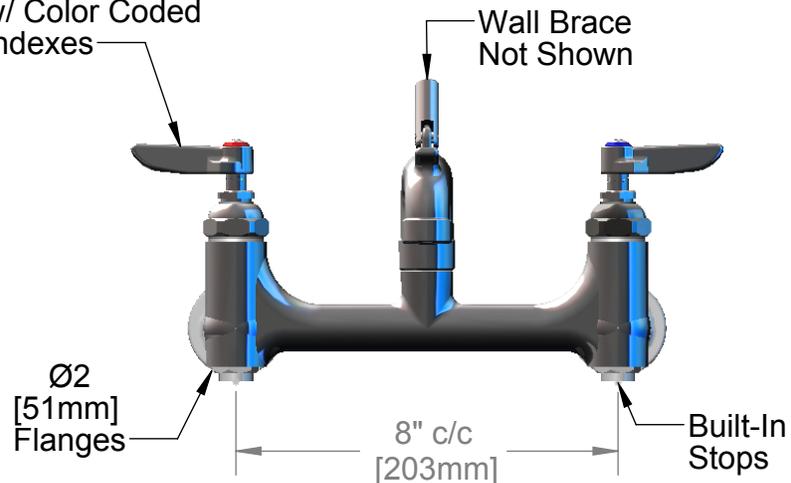


ADA Compliant

Support Rod Asm. Furnished w/
 Wall Bracket and Mounting Screws



Hot & Cold
 Eterna Cartridges
 w/ Spring Checks
 & Lever Handles
 w/ Color Coded
 Indexes



Product Specifications:

Service Sink Faucet, Rough Chrome Finish, Built-In Stops, Lever Handles, Wall Brace Assembly, 1/2" NPT Female Inlets & Plain Outlet

Drawn
DHL

Checked
GEF

Approved
JHB

Scale:

1:4

Date:

5/16/08



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

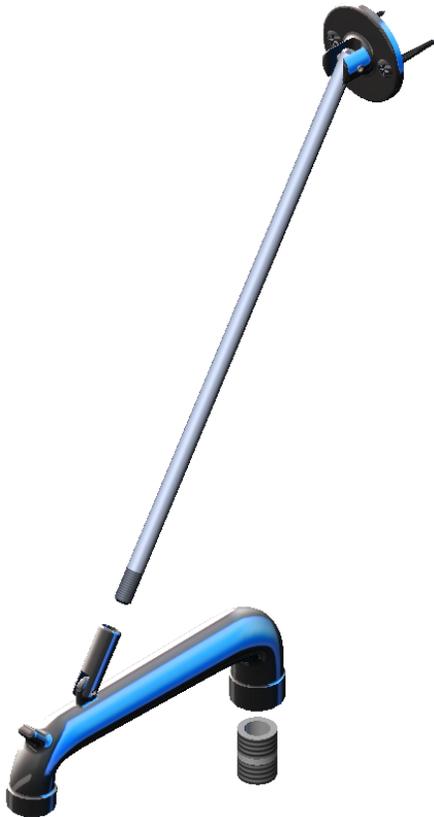


REG. #A2601
 ISO #9001

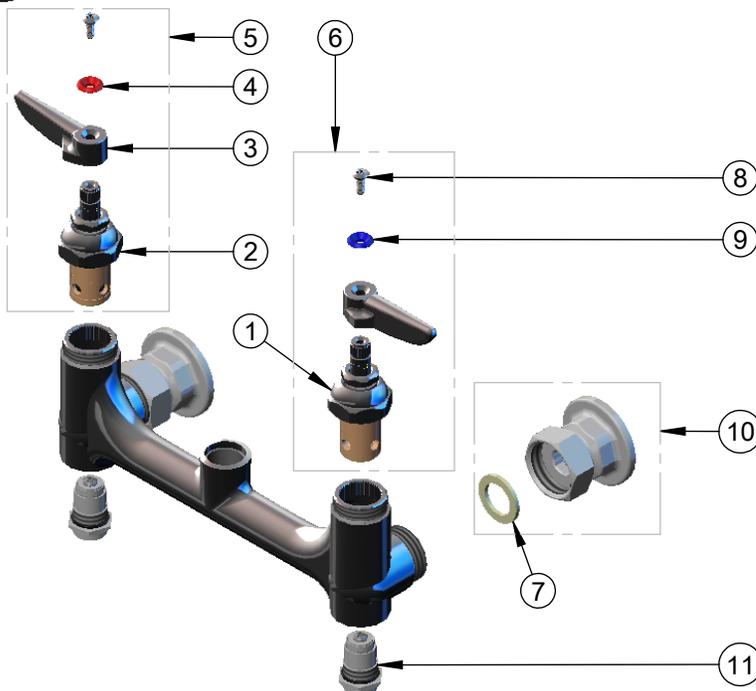
Model No.
B-0660-BSTR

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	012442-40	Cold Eterna Spindle Assembly w/ Spring Check
2	012443-40	Hot Eterna Spindle Assembly w/ Spring Check
3	001638-45	Lever Handle
4	001661-45	Red Index-HW
5	002712-40	Hot Eterna Spindle Assembly w/ Spring Check, Handle, Index & Screw
6	002711-40	Cold Eterna Spindle Assembly w/ Spring Check, Handle, Index & Screw
7	001019-45	Coupling Nut Washer
8	000922-45	Lever Handle Screw
9	001660-45	Blue Index-CW
10	00AA	Flange Assembly, 00AA
11	163A	BST Assembly, 163A



Product Specifications:

Service Sink Faucet, Rough Chrome Finish, Built-In Stops, Lever Handles, Wall Brace Assembly, 1/2" NPT Female Inlets & Plain Outlet

Drawn DHL	Checked GEF	Approved JHB
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Scale: 1:4	Date: 5/16/08
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CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	37.1
Equipment Description:	Mop Sink Chemical Faucet
Use:	

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690



Model No.
B-2345-01-XX

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

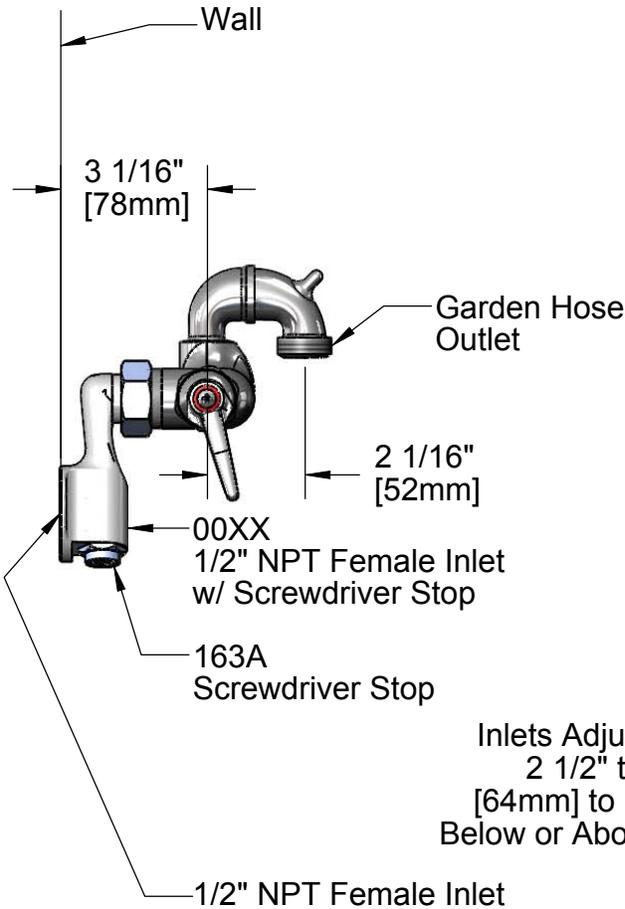
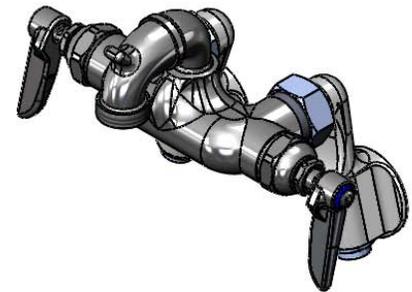
Customer/Wholesaler _____

Contractor _____

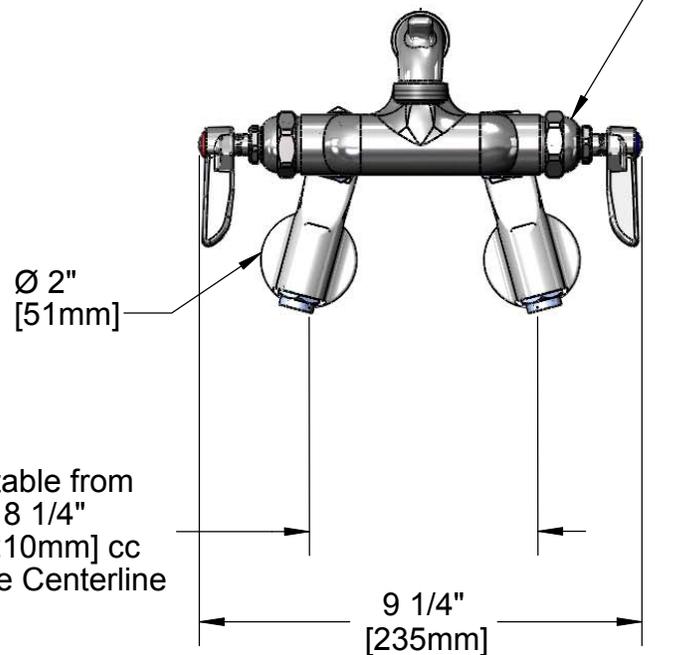
Architect/Engineer _____



ADA Compliant



Eterna Cartridges w/ Spring Checks & Lever Handles w/ Color Coded Indexes



Product Specifications:

Wall Mount Polish Chrome Mixing Faucet w/ 1/2" NPT Adjustable Inlets w/ Screwdriver Stops, Lever Handles & Eterna Cartridges w/ Spring Checks

Drawn
DHL

Checked
KJG

Approved
JHB

Scale:

1:4

Date:

08/03/10



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

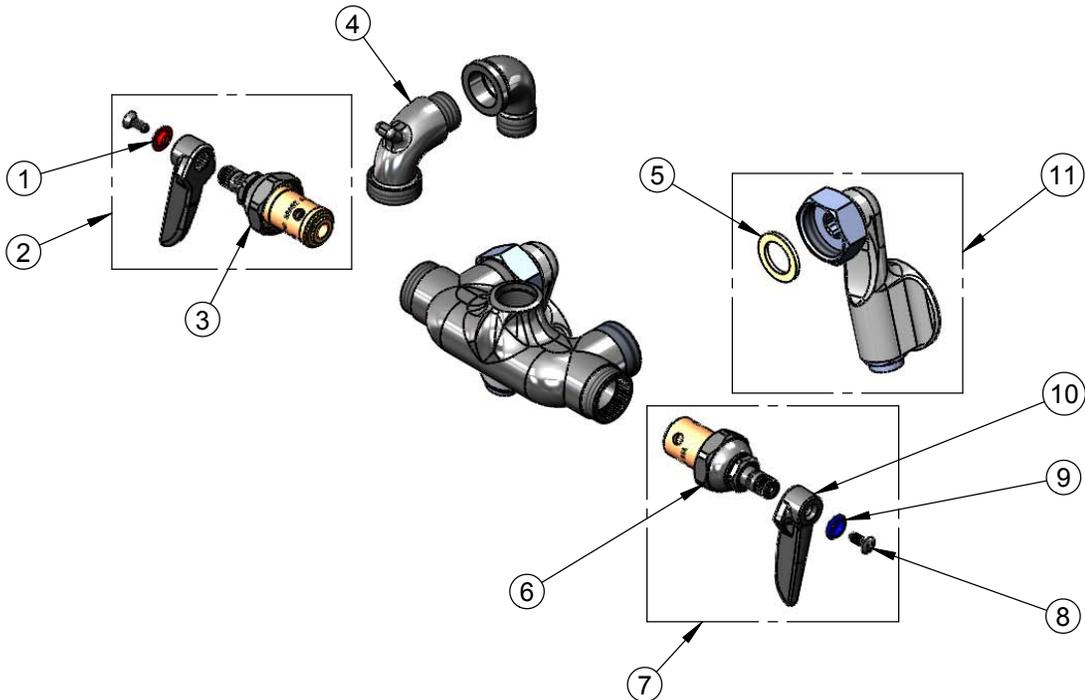


Model No.
B-2345-01-XX

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	001661-45	Red Index-HW
2	002712-40	Hot Eterna A Spindle Assembly w/ Spring Check, Lever Handle, Color Coded Index & Screw
3	012443-40	Hot Eterna Spindle Assembly w/ Spring Check
4	000270-40	Spout, Garden Hose Outlet
5	001019-45	Coupling Nut Washer
6	012442-40	Cold Eterna Spindle Assembly w/ Spring Check
7	002711-40	Cold Eterna A Spindle Assembly w/ Spring Check, Lever Handle, Color Coded Index & Screw
8	000922-45	Lever Handle Screw
9	001660-45	Blue Index-CW
10	001638-45	Lever Handle
11	00XX	1/2" NPT Adjustable Flange Assembly w/ Screwdriver Stop



Product Specifications:

Wall Mount Polish Chrome Mixing Faucet w/ 1/2" NPT Adjustable Inlets w/ Screwdriver Stops, Lever Handles & Eterna Cartridges w/ Spring Checks

Drawn DHL	Checked KJG	Approved JHB
Scale: 1:4		Date: 08/03/10



CHIPOTLE MEXICAN GRILL - KITCHEN EQUIPMENT MANUAL

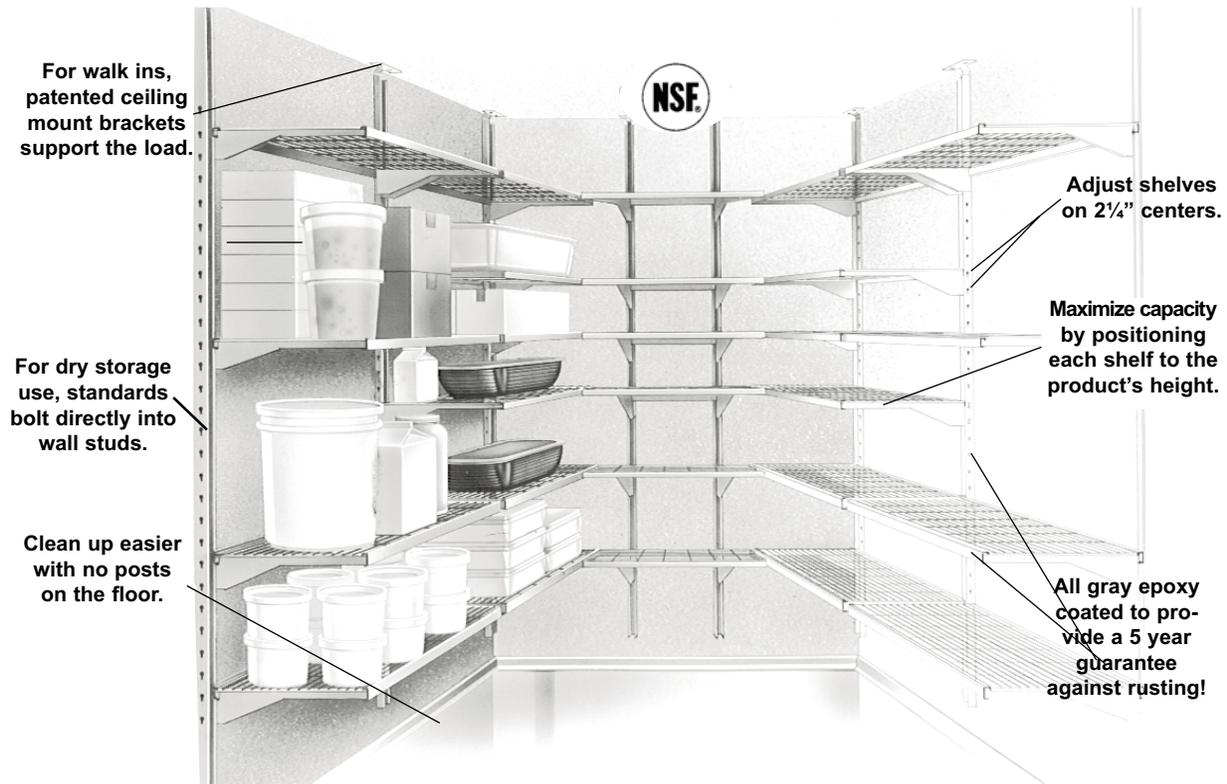
Equipment Number:	38
Equipment Description:	Janitor Storage Rack – (4) 24” x 21” Shelves
Use:	Stores janitorial supplies.

**Note:
Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.*

SPECIFICATION & SUBMITTAL SHEET - *Chipotle Mexican Grill*

JOB NAME _____ ITEM _____

**boost storage capacity by as much as 30%!
AMCO MOD-A-FLEX® SHELVING**



A walk in refrigerator shelving system that seems to defy gravity...no posts on the floor; no need to reinforce side walls. The secret is ceiling mounted standards that support loads up to 400 lbs. per shelf.

Each shelf can be adjusted to the exact height of the product in seconds without the need for tools. The result is no more wasted

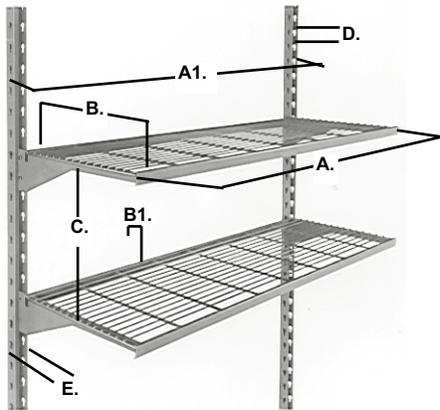
space...gain as much as 30% of additional storage capacity. There has never been freedom of shelf placement like this before!

Shelves and standards are protected by a rugged gray plastic epoxy resin coating to withstand abrasion and the ravages of moisture and food acids. Amco Mod-A-Flex® is guaranteed 5 years against rust!

NOMINAL SHELF WIDTHS		NOMINAL SHELF LENGTHS		NOMINAL STANDARD HEIGHTS			
<input type="checkbox"/>	12" 300 mm	<input type="checkbox"/>	24" 572 mm	For Walk-In cooler or freezer:			
<input type="checkbox"/>	18" 451 mm	<input type="checkbox"/>	30" 724 mm	<input type="checkbox"/>	24" 629 mm	<input type="checkbox"/>	61" 1542 mm
<input type="checkbox"/>	21" 527 mm	<input type="checkbox"/>	36" 876 mm	<input type="checkbox"/>	36" 915 mm	<input type="checkbox"/>	68" 1715 mm
		<input type="checkbox"/>	42" 1028 mm	<input type="checkbox"/>	40" 1029 mm	<input type="checkbox"/>	72" 1829 mm
		<input type="checkbox"/>	48" 1181 mm	For Dry environment walls:			
		<input type="checkbox"/>	60" 1486 mm	<input type="checkbox"/>	18" 470 mm	<input type="checkbox"/>	81" 2058 mm
				<input type="checkbox"/>	36" 927 mm	<input type="checkbox"/>	85" 2172 mm
				<input type="checkbox"/>	72" 1842 mm	<input type="checkbox"/>	99" 2515 mm

AMCO MOD-A-FLEX® SHELVING

AMCO MOD-A-FLEX® SHELVING



TYPICAL SPACING FOR 18" X 48" SHELF

A = Shelf length: 46½" (½" less than nominal)

A1 = O. D. of standard as illustrated: 48"

B = Shelf width: 17¾" (¼" less than nominal)

B1 = Distance from wall to rear of shelf: 1⅝"

C = Distance between shelves: 3¼" if installed on consecutive slots. For each additional slot, add 2¼".

D = Slot spacing: 2¼" on center.

E = Width of standard: 1½"

SPECIFICATIONS

SHELVES

Shelves to have #8 (.162") gauge crosswires spaced 1⅞" on centers with cross-braces .283" minimum on 6" centers and running perpendicular to crosswires. Crossbraces welded at each end inside leg of channel ⅝" x 1¼" x .105" thick. All contact points are welded. Each shelf to include two (2) support arms of #11 gauge (.120") steel; each side with two rivets designed to interlock onto wall standards.

STANDARDS

Standards to be constructed of #11 (.120") gauge cold rolled steel forms in a U shape with each open leg of the standard key hole punched on 2¼" centers. Standards to be further punched with a suitable number of holes to allow installation into a wall.

FINISH

Shelves, support arms and standards to be protected with a hard-baked electrostatically applied gray plastic epoxy resin after fabrication.

AMCO MOD-A-FLEX® SHELVES

Two support arms included with each shelf.

Cat. No.	Width		Length		Weight	
	in.	mm	in.	mm	lbs.	kgs.
MX1224GR	11¾	300	22½	572	6	2.7
MX1230GR	11¾	300	28½	724	7	3.2
MX1236GR	11¾	300	34½	876	8	3.6
MX1242GR	11¾	300	40½	1028	9	4.1
MX1248GR	11¾	300	46½	1181	11	5.0
MX1260GR	11¾	300	58½	1486	14	6.4
MX1824GR	17¾	451	22½	572	9	4.1
MX1830GR	17¾	451	28½	724	11	5.0
MX1836GR	17¾	451	34½	876	12	5.4
MX1842GR	17¾	451	40½	1028	14	6.4
MX1848GR	17¾	451	46½	1181	15	6.8
MX1860GR	17¾	451	58½	1486	21	9.6
MX2124GR	20¾	527	22½	572	12	5.4
MX2130GR	20¾	527	28½	724	14	6.4
MX2136GR	20¾	527	34½	876	17	7.7
MX2142GR	20¾	527	40½	1028	19	8.6
MX2148GR	20¾	527	46½	1181	24	11.0
MX2160GR	20¾	527	58½	1486	33	15.0

AMCO MOD-A-FLEX® STANDARDS

Cat. No.	Height		Weight	
	in.	mm	lbs.	kgs.
MX24GR	24¾	629	5.0	2.3
MX36GR	36	915	6.5	3.0
MX40GR	40½	1029	7.0	3.2
MX61GR	60¾	1542	10.3	4.7
MX68GR	67½	1715	11.2	5.1
MX72GR	72	1829	11.8	5.4
MX81GR	81	2058	13.0	5.9
MX85GR	85½	2172	13.4	6.1
MX99GR	99	2515	15.3	7.0
MXD18GR	18½	470	3.5	1.6
MXD36GR	36½	927	6.5	3.0
MXD72GR	72½	1842	11.8	5.4



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	39B & 41.5 & 41.6
Equipment Description:	Fax Order Make Line
Use:	The fax order make line is used to prepare customer's orders that are placed by fax or the internet. The line contains hot and cold wells as well as a P.O.S. station.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

COMPONENT CRAFTED CUSTOM EQUIPMENT

GENERAL NOTES:

- EXAMINE THIS DRAWING AND RESPOND TO NOTES IF APPLICABLE
- ALL NOTES ARE STANDARD UNLESS OTHERWISE SPECIFIED

FABRICATION:

- ALL LO-PRO TOPS TO BE 16 GAUGE S/S WITH 14 GAUGE BRACING
- ALL EQUIPMENT FRONTS TO BE STAINLESS STEEL
- ALL SHELVES TO BE STAINLESS STEEL WITH GALVANIZED CONSTRUCTION ADHESIVE IS USED ON ALL TOP AND SHELF BRACING FOR ADDED STRENGTH AND SOUND DEADENING
- ALL LEGS ARE 6.00" ADJUSTABLE HEIGHT, S/S AND MOUNTED ON 1.50" LEG PALLS

VERIFICATION:

- VERIFY SPACING OF SLIDE LOCK CABINETS
- VERIFY VOLTAGE & AMP RATINGS ON ALL ELECTRICAL OUTLETS
- VERIFY MAKE/MODEL ELECTRICAL AND INSTALLATION REQUIREMENTS
- VERIFY MAKE/MODEL ELECTRICAL AND INSTALLATION REQUIREMENTS WHEN PLACING DISPENSERS IN TOP EXTENSIONS ONLY, ORDER DISPENSERS NO LONGER THAN 28.00"

ELECTRICAL:

- ALL FIELD WIRING JUNCTION BOXES ARE LOCATED SO THE BOXES CAN BE EXAMINED FROM THE FRONT SIDE OF THE COUNTER, AND WIRING OR THE APPLIANCE IS EXAMINED WITHOUT DISTURBING THE PROTECTED DUPLEXES
- ALL LINE-UPS WILL BE HARDWIRED IN FIELD

REMOTE REFRIGERATION:

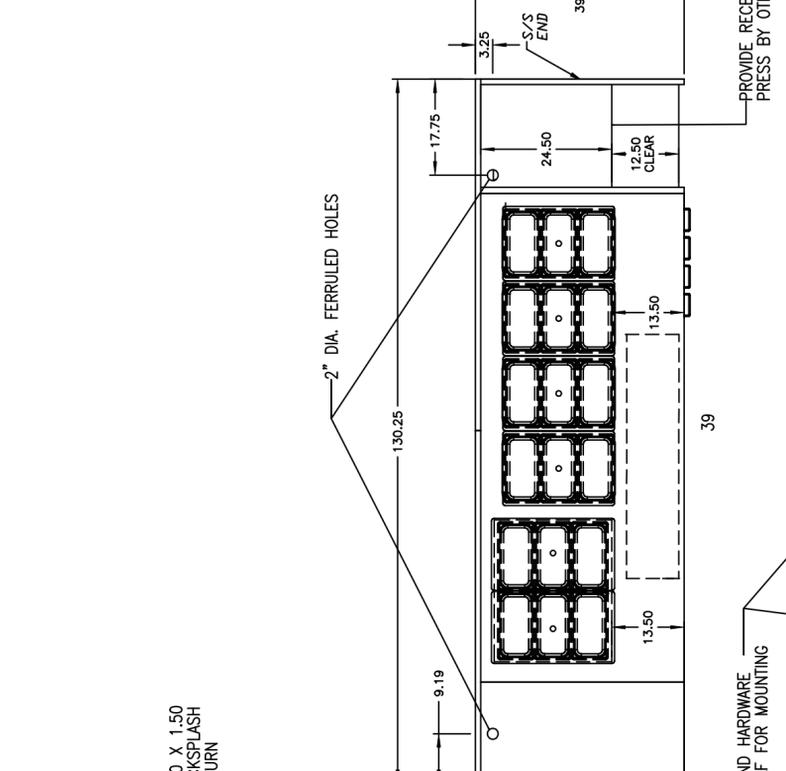
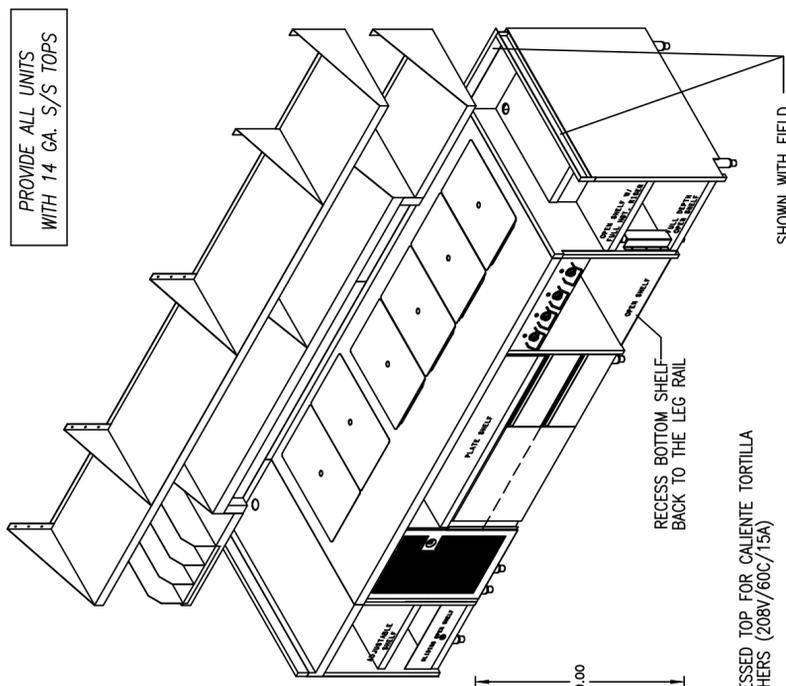
- SOLENOID VALVE AND THERMOSTAT
- SOLENOID VALVE AND THERMOSTAT
- SOLENOID VALVE, THERMOSTAT, AND DEFROST TIMER
- DROD-IN COLD PANS ARE SUPPLIED WITH EXPANSION VALVE AND COURTESY PROBE TUBE

OVERSTRUCTURE-HEATLAMP

- SHELF HEIGHTS OF 19" RECOMMENDED TO ALLOW MINIMUM 14" CLEARANCE BETWEEN HEATLAMP AND SHELF BELOW
- CLEARANCE BETWEEN HEATLAMP AND SHELF BELOW
- MINIMUM 14" CLEARANCE BETWEEN HEATLAMP AND TOP SHELF

ENVIRONMENTALLY FRIENDLY INSULATION

- KYOTO PROTOCOL COMPLIANT
- NON O.D.P. (OZONE DEPLETION POTENTIAL)
- NON G.M.P. (GLOBAL WARMING POTENTIAL)
- POLYURETHANE INSULATION



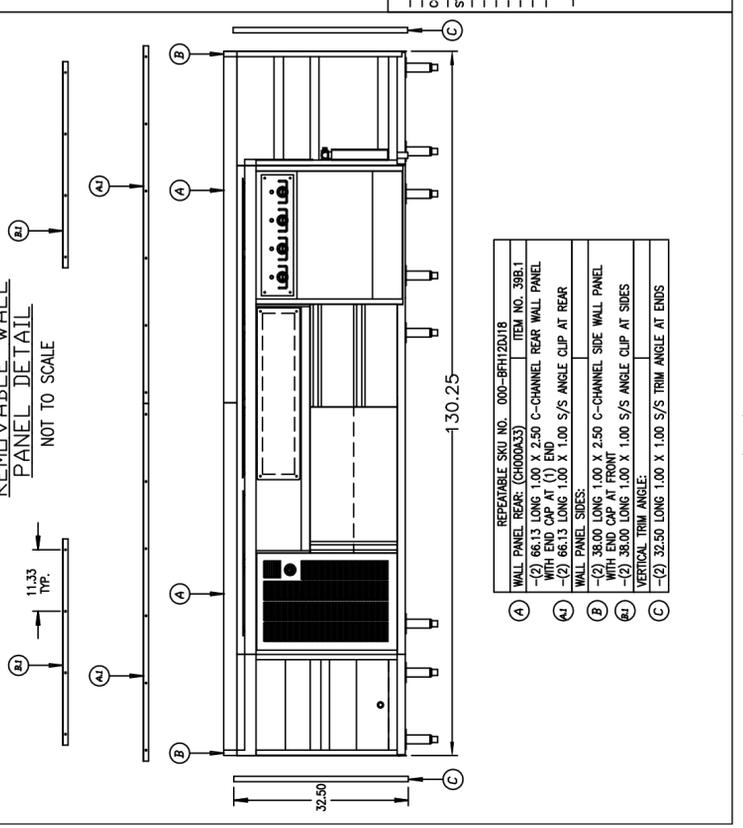
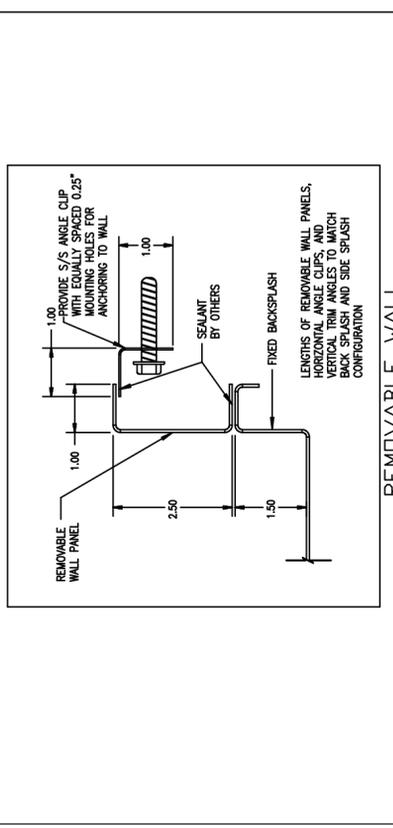
PROVIDE MOUNTING BRACE AND HARDWARE ON BOTH SIDES BELOW SHELF FOR MOUNTING BUMP BAR BY OTHERS

PROVIDE RECESSED TOP FOR CALIENTE TORTILLA PRESS BY OTHERS (208V/60C/15A)

REPEATABLE SKU: 000-E2012DU17
MODEL: 707A (CH000A32) ITEM NO: 41.3
-WALL MOUNT SHELF SHIPPED LOOSE
-PROVIDE HAT CHANNEL BRACING FOR NON-HEATED WALL SHELVES
-PROVIDE GROMMETS AND CHANNELS AS REQUIRED FOR CORD MANAGEMENT

REPEATABLE SKU: 000-E2012DU16
MODEL: 707A (CH000A34) ITEM NO: 41.4
-WALL MOUNT SHELF SHIPPED LOOSE
-PROVIDE HAT CHANNEL BRACING FOR NON-HEATED WALL SHELVES
-PROVIDE GROMMETS AND CHANNELS AS REQUIRED FOR CORD MANAGEMENT
-PROVIDE 3-SECTION DIVIDED BAG HOLDER 15.00" X 18.00" X 7.00"

SHIP LOOSE FOR FIELD INSTALLATION BY OTHERS
-MOUNTING HARDWARE BY OTHERS



REPEATABLE SKU: 000-E2012DU17
MODEL: 707A (CH000A32) ITEM NO: 41.3
-WALL MOUNT SHELF SHIPPED LOOSE
-PROVIDE HAT CHANNEL BRACING FOR NON-HEATED WALL SHELVES
-PROVIDE GROMMETS AND CHANNELS AS REQUIRED FOR CORD MANAGEMENT

REPEATABLE SKU: 000-E2012DU16
MODEL: 707A (CH000A34) ITEM NO: 41.4
-WALL MOUNT SHELF SHIPPED LOOSE
-PROVIDE HAT CHANNEL BRACING FOR NON-HEATED WALL SHELVES
-PROVIDE GROMMETS AND CHANNELS AS REQUIRED FOR CORD MANAGEMENT
-PROVIDE 3-SECTION DIVIDED BAG HOLDER 15.00" X 18.00" X 7.00"

REPEATABLE SKU NO. 000-20112DU13
MODEL: 205S19
-TOP EXTENSION WITH S/S SIDES
-2" DIA. FERRULED HOLE IN TOP
-PROVIDE (1) ADJUSTABLE CENTER SHELF
-PROVIDE SLIDING BOTTOM SHELF WITH 6" RISER AT FRONT AND MAGNETIC CATCH AT FRONT

REPEATABLE SKU NO. 000-20112DU17
MODEL: 160S22
-OPEN SHELF UTILITY STAND
-2" DIA. FERRULED HOLE IN TOP

REPEATABLE SKU NO. 000-20112DU13
MODEL: 205S19
-TOP EXTENSION WITH S/S SIDES
-2" DIA. FERRULED HOLE IN TOP
-PROVIDE (1) ADJUSTABLE CENTER SHELF
-PROVIDE SLIDING BOTTOM SHELF WITH 6" RISER AT FRONT AND MAGNETIC CATCH AT FRONT

REPEATABLE SKU NO. 000-20112DU17
MODEL: 160S22
-OPEN SHELF UTILITY STAND
-2" DIA. FERRULED HOLE IN TOP

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REPEATABLE SKU NO. 000-20112DU17
MODEL: 160S22
-OPEN SHELF UTILITY STAND
-2" DIA. FERRULED HOLE IN TOP

REVISIONS:

NO.	REVISIONS:	DATE:	BY:
1	REVISION	4/20/21	DZ
2	REVISION	6.23.2021	ST
3			
4			
5			

JOB NAME: CHIPOTLE RTD RT/76.75 CARV RT/DML2.0 RT
NSO DML2.0 RT W/REFRIG DRAWERS
DEALER:

WEB SITE @ WWW.DELFIELD.COM
980 S ISABELLA RD.
MT. PLEASANT, MI 48858
(989) 773-7981 * 800-733-8821
THIS DRAWING IS THE PROPERTY OF DELFIELD. IT IS NOT TO BE USED OR REPRODUCED WITHOUT THE EXPRESSED WRITTEN CONSENT OF DELFIELD.



APPROVED BY: A. CARSON
DATE: 4/14/21
SCALE: 1/2" = 1'-0"

DRAWN BY: DZ
3 OF 3

SJ NUMBER:
DRAWING NUMBER: 1793273-003A

LINE-UP HAS (2) CORD & PLUGS:
(1) NEMA #5-15P CORD WITH 90 DEGREE PLUG FOR REF'G/COLD PAN
(1) NEMA #14-30P CORD WITH 90 DEGREE PLUG FOR HOT FOOD WELLS



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	40D
Equipment Description:	Holding Shelf
Use:	Holds Mobile Orders

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

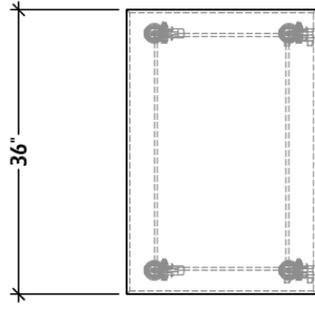


CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	40E
Equipment Description:	Filler Table
Use:	Temporary Holding Table

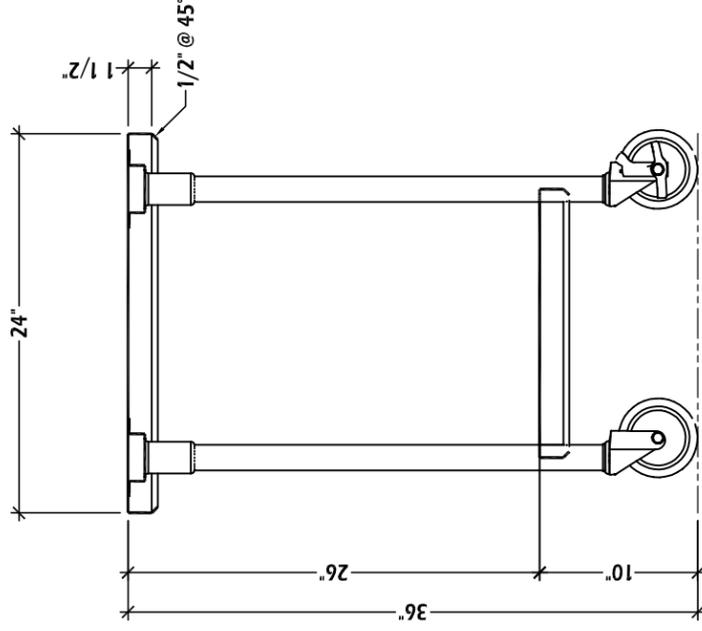
**Note:*

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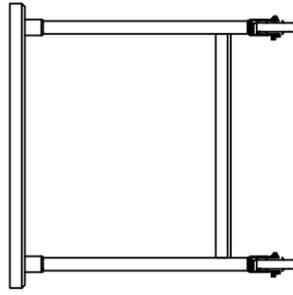
PLAN VIEW

SCALE: 1/2" = 1'-0"



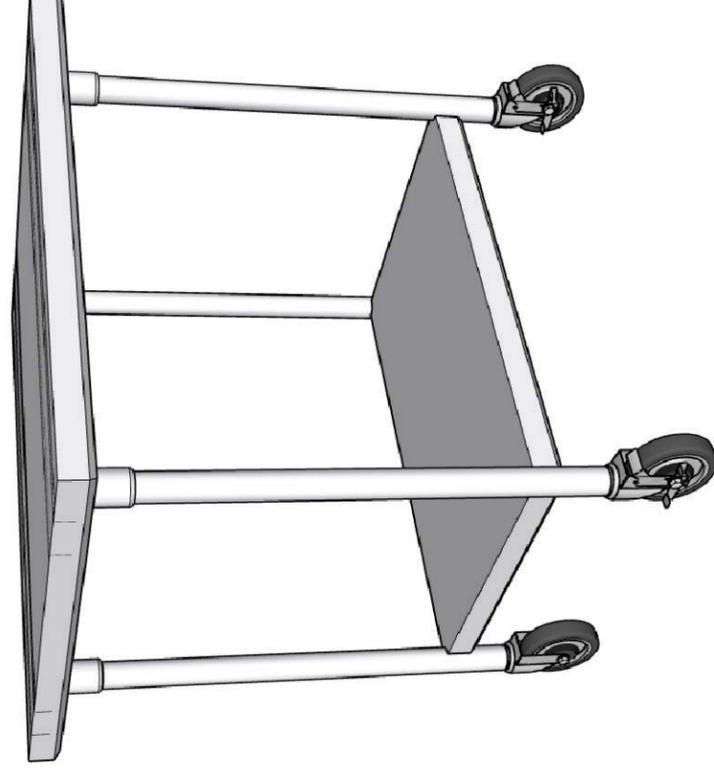
SECTION "A"

SCALE: 1" = 1'-0"



ELEVATION

SCALE: 1/2" = 1'-0"



PERSPECTIVE VIEW

NOT TO SCALE

- GENERAL NOTES:**
1. TOP: 14 GA. S/S
A. REINFORCEMENT: S/S
 2. UNDERSHELF: 16 GA. S/S
A. REINFORCEMENT: S/S
 3. LEGS: 1-5/8" DIA. S/S TUBING W/ S/S GUSSETS & 5" DIA. CASTERS (BRAKES @ FRONT)

THIS DRAWING IS FOR APPROVAL PURPOSES

PLEASE REVIEW DRAWING CAREFULLY
Drawing must be APPROVED and SIGNED in ink
before items are put into production

MODEL NUMBER: **3SLU-24-14-C4**

ITEM NUMBER: **1** QUANTITY: **1**

APPROVED (AS NOTED) REVISE / RESUBMIT | APPROVED BY: | DATE:

SHEET #:

1

TOTAL SHEETS: 1



TRIMARK
FOODCRAFT

CHIPOTLE - 3726 JOHNSON CITY

DRAWN BY:
JD

DATE:
09/23/20

REVISED: BY:



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	42
Equipment Description:	Undercounter Shelving
Use:	Stores paper products.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

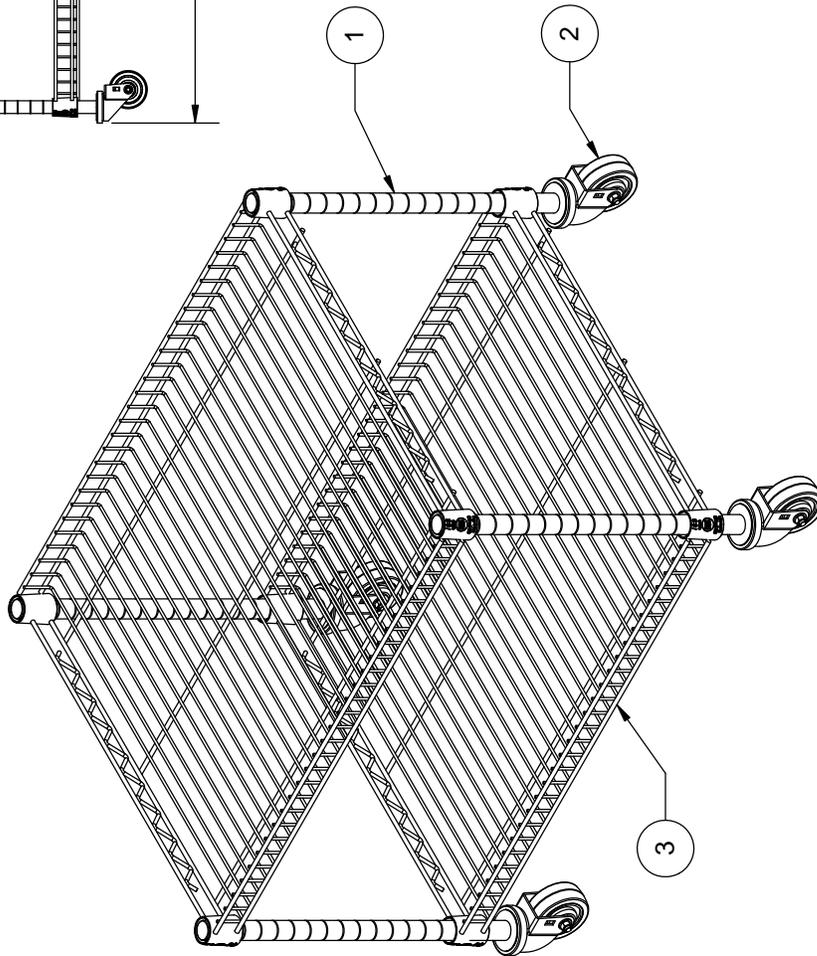
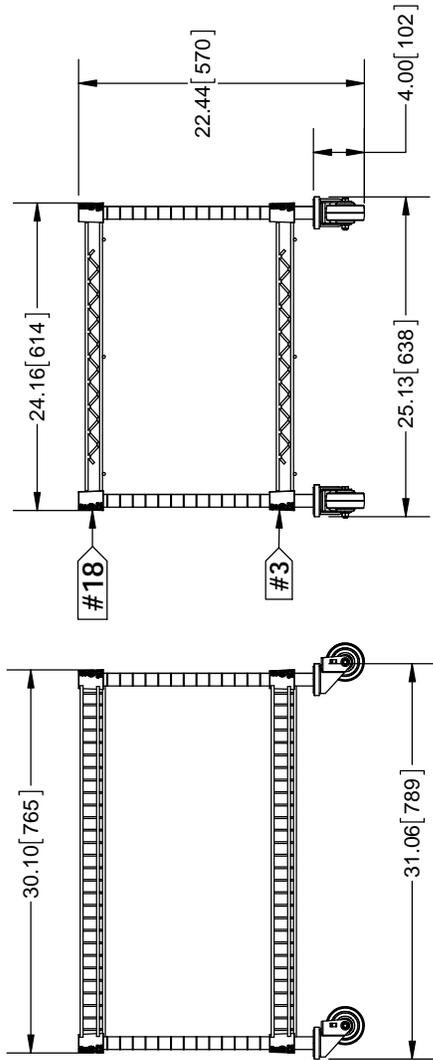
WST1810CLR

DIMENSIONS IN {} ARE REFERENCE DIMENSIONS IN {} ARE IN MILLIMETERS. ALL OTHER DIMENSIONS ARE INCHES.

24"X30" UNDER COUNTER CART

REVISIONS

ZONE	REV.	DESCRIPTION	BY	DATE	ECO / NPR
	01	FOR CUSTOMER REVIEW ONLY	AGR	10/12/2016	N/A

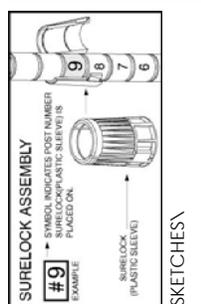


ITEM NO.	QTY.	PART NO.	DESCRIPTION	DWG. NO.
3	2	2430IS*	24"X30" ISS INVERTED WIRE SHELF	101151_A01
2	4	CM3M	3" SWIVEL RUBBER CASTER	100810_A01
1	4	P18N*	18" ISS POST FOR CASTER (NO FOOT)	100113_A02

BILL OF MATERIALS

Weight:	TBD lbs.
Volume:	TBD cu ft.
Date:	10/12/2016
Material:	AS NOTED
Finish:	CLEAR POWDERCOAT
PROPRIETARY NOTICE: This sheet contains confidential, proprietary information of Storage Product Group International LLC. Any person accepting this sheet and/or information agrees to make no disclosure of the information hereof except as authorized by SPG to return this sheet on request. Copyright © 2010 Storage Product Group International. All rights reserved.	
24"X30" UNDER COUNTER CART WITH INVERTED SHELVES	
Approved By:	TBD
Scale:	NONE
Part No.:	WST1810CLR
Sketch No.:	104816_S01
Rev.:	1 of 1

STORAGE PRODUCTS GROUP
11230 Highland Drive
Covington, Georgia 30014
PH: 1-800-810-9080
www.spgusa.com





CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	43
Equipment Description:	Napkin Caddy
Use:	Holds napkins, salt, pepper, and pepper sauces.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



SELECT STAINLESS

11145 Monroe Road
Matthews, NC 28105
Phone: (704) 841-1090
Fax: (704) 841-1590



PROJECT: CHIPOTLE

CUSTOMER:

LOCATION:

DRAWN BY: J. TALBERT

CHECKED BY: MSG

ITEM #: 38

DATE: 8/12/10

QUANTITY: 1

REVISION DATE:

MODEL: CHP-NC-3

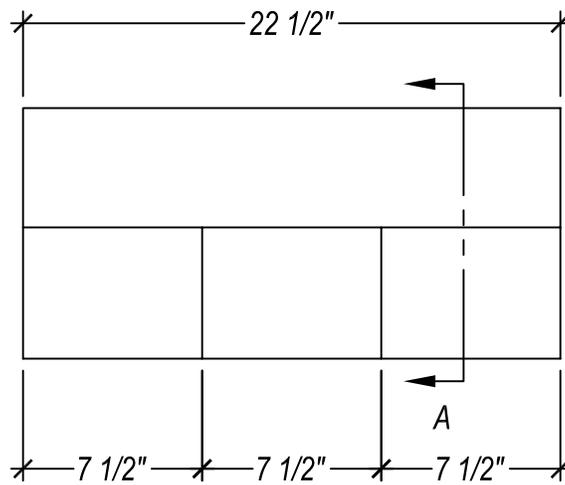
SHEET: 1 OF 2

APPROVED FOR FABRICATION

- APPROVED
- APPROVED AS NOTED
- RESUBMIT

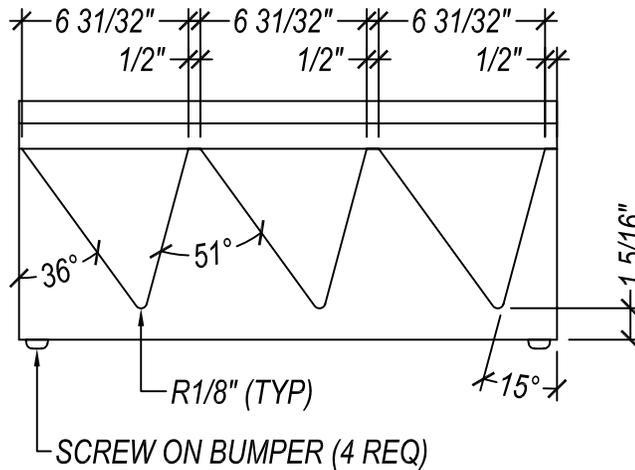
APPROVED BY: _____

TITLE: _____ DATE: _____



PLAN VIEW

SCALE: 1 1/2" = 1'-0"



ELEVATION

SCALE: 1 1/2" = 1'-0"



SELECT STAINLESS

11145 Monroe Road
Matthews, NC 28105
Phone: (704) 841-1090
Fax: (704) 841-1590



PROJECT: CHIPOTLE

CUSTOMER:

LOCATION:

DRAWN BY: J. TALBERT

CHECKED BY: MSG

ITEM #: 38

DATE: 8/12/10

QUANTITY: 1

REVISION DATE:

MODEL: CHP-NC-3

SHEET: 2 OF 2

GENERAL NOTES:

1. CONDIMENT HOLDER: 18 GA. S/S

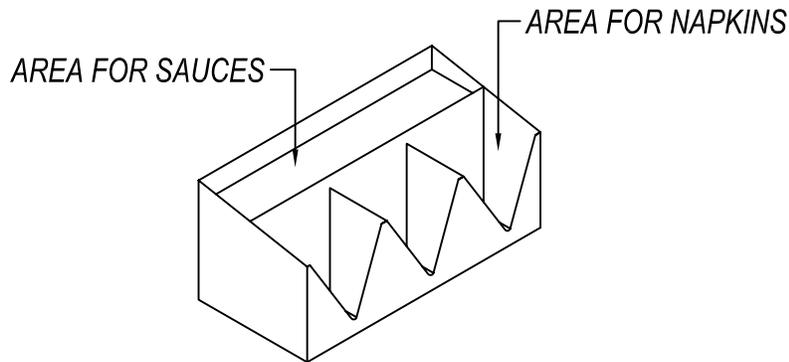
A. SCREW ON BUMPER: COMPONENT HARDWARE "Q20-2095"

APPROVED FOR FABRICATION

- APPROVED
- APPROVED AS NOTED
- RESUBMIT

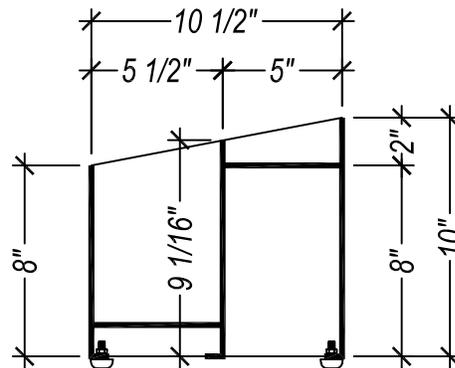
APPROVED BY: _____

TITLE: _____ DATE: _____



ISOMETRIC

SCALE: 3/4" = 1'-0"



SCREW ON BUMPER (6 REQ)

SECTION "A"

SCALE: 1 1/2" = 1'-0"



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	50
Equipment Description:	Food Processor
Use:	Food Prep

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



VEGETABLE PREPARATION MACHINE CA-31

Vegetable preparation machine. Production up to 1,000 lbs./hour.



- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ Single-speed motor block.
- ✓ Regular hopper.

ACCESSORIES

- FCC Curved Slicing Discs
- FCO Rippled Slicing Discs
- FFC Chipping Grids
- FMC Dicing Grids
- FCE Julienne Discs
- FR Shredding & Grating Discs
- Long vegetable attachment
- Disc and Grid Packs
- Disc and Grid Holder
- Stand-trolley
- Grid Cleaning Kit
- FC-D Slicing Discs
- SH Shredding & Grating Discs ::
NEW: Detachable without tools & dishwasher safe

SALES DESCRIPTION

Single-speed motor block + Regular hopper.

A perfect cut

- ✓ High precision adjustments to obtain a uniform and excellent-quality cut.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality. Combining these accessories together to obtain more than 70 different types of cuts and grating grades.

Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head.
- ✓ High power asynchronous motor.

Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ The electronic command panel is very intuitive.

Maintenance, safety, hygiene

- ✓ Lever and lid easily removable for cleaning purposes.
- ✓ Combination of safety systems: head, cover, power switch.



SAMMIC, S.L.
Bszarfe, 1 - 20720 Azkoitia
www.sammic.com

sammic | www.sammic.us
Food Service Equipment Manufacturer

usa@sammic.com phone +1 (224) 307-2232
1225 Hartrey Avenue toll free +1 844 275 3848
60202-1056 Evanston, IL



Project	Date
Item	Qty
Approved	

DYNAMIC PREPARATION
COMMERCIAL VEGETABLE PREPARATION MACHINES

product sheet
updated 01/13/21



VEGETABLE PREPARATION MACHINE CA-31

Vegetable preparation machine. Production up to 1,000 lbs./hour.



SPECIFICATIONS

Hourly production (pieces): 300 lbs. - 1000 lbs.

Inlet opening: 21 in2

Disc diameter: 8 "

Motor speed: 365 rpm

Total loading: 1.5 Hp

Noise level (1m.): <70 dB(A)

Background noise: 32 dB(A)

External dimensions (WxDxH)

Width: 15.4 "

Depth: 16 "

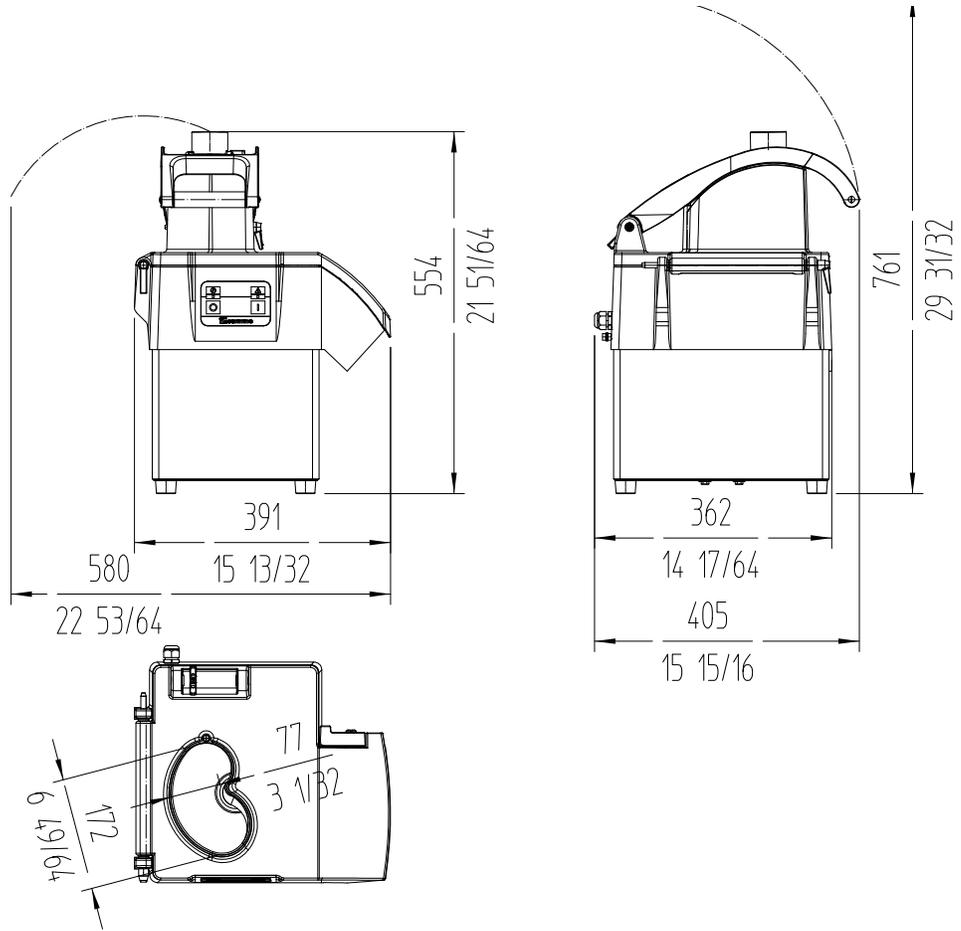
Height: 21.4 "

Net weight: 46 lbs.

Crated dimensions

17.1 x 16.9 x 23.6 "

Volume Packed: 0.11 m³



DYNAMIC PREPARATION
COMMERCIAL VEGETABLE PREPARATION MACHINES

AVAILABLE MODELS

1050702 Vegetable preparation machine CA-31 120/60/1

* Ask for special versions availability

sammic www.sammic.us Food Service Equipment Manufacturer usa@sammic.com phone +1 (224) 307-2232 1225 Hartrey Avenue toll free +1 844 275 3848 60202-1056 Evanston, IL		Project	Date
		Item	Qty
		Approved	

product sheet
updated 01/13/21



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	56
Equipment Description:	Cold Table
Use:	Holds a soda dispenser and beverages for the fast lane.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	61B
Equipment Description:	Dish-Machine
Use:	Dish-Machine is used to rinse and sanitize the dishes.

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**AM15SCB
CHEMICAL SANITIZING****HOBART****STANDARD FEATURES**

- .74 gallons per rack final rinse water
- 65 racks per hour – chemical sanitizing
- Timed wash cycles for 1, 2, 4 or 6 minutes
- NSF pot and pan listed for 2-, 4- & 6- minute cycles
- Machine lock-out and alerts when sanitizer is empty
- 30°F rise electric booster heater
- Wash Temperature Assurance prior to cycle start
- Rinse Temperature Assurance prior to cycle start, when equipped with booster
- Accommodates 18" x 26" sheet pans and 30" sandwich cutting boards
- Solid state, integrated controls with digital status indicators
- Self-draining, high efficiency stainless steel pump and stainless steel impeller
- Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- Spring counterbalanced chamber with polyethylene guides
- Revolving, interchangeable upper and lower anti-clogging wash arms
- Revolving, interchangeable upper and lower rinse arms
- Slanted, self-locating, one-piece scrap screen and basket system
- Automatic fill
- Door actuated start
- Automatic drain closure
- Delime cycle
- Service diagnostics
- Straight-through or corner installation
- Chemical pumps

VOLTAGE

- 208/240/60/1

MODEL

- AM15SCB Chemical Sanitizing

OPTIONS AT EXTRA COST

- Site Sage® compatible

ACCESSORIES

- ¾" pressure regulator valve
- Peg rack
- Combination rack
- Splash shield for corner installations
- Seismic feet
- Sink saddle & 3" foot-extensions
- Fold down table
- Sink rail

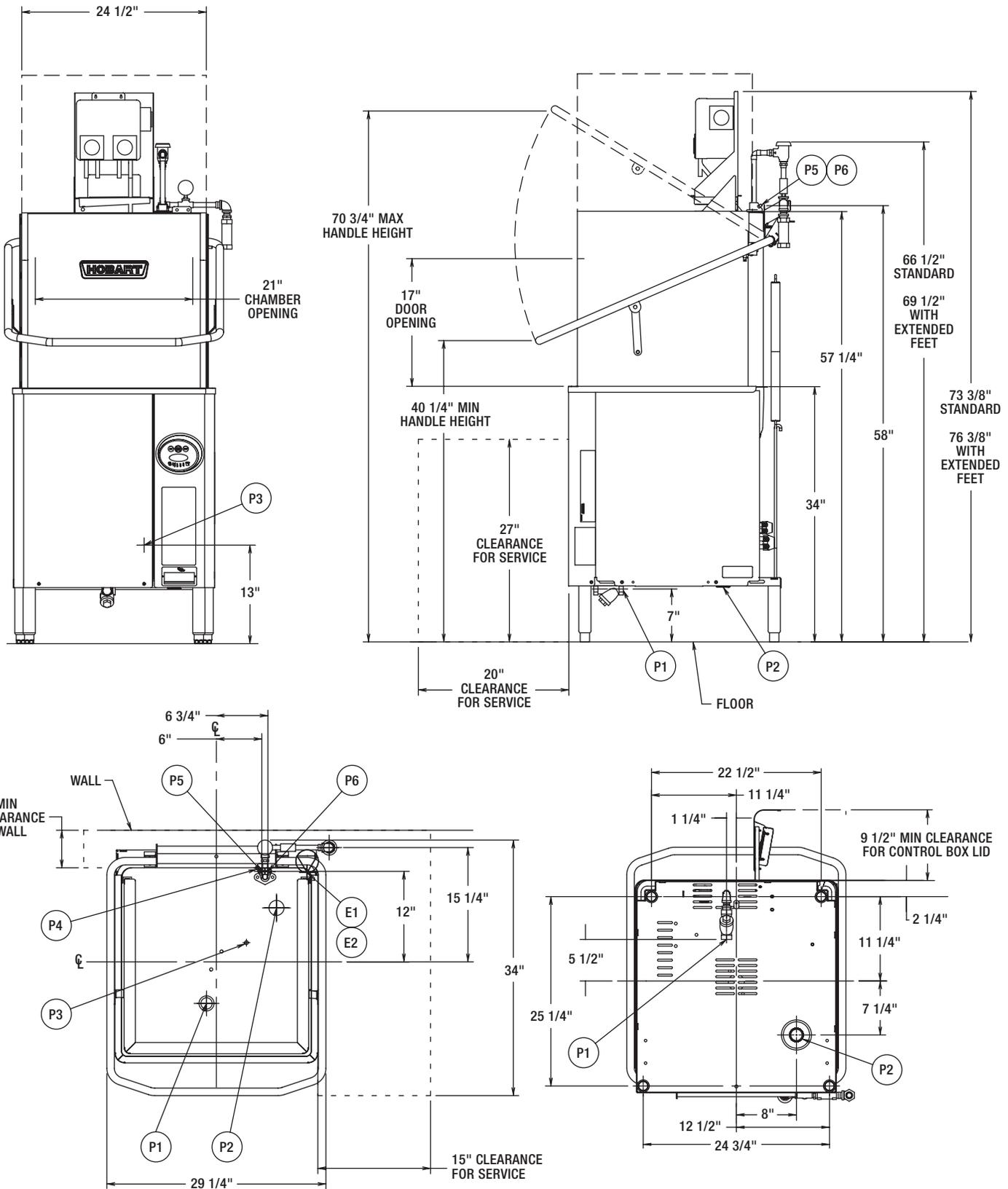
Specifications, Details and Dimensions on Inside and Back.

**AM15SCB CHEMICAL SANITIZING**

AM15SCB CHEMICAL SANITIZING



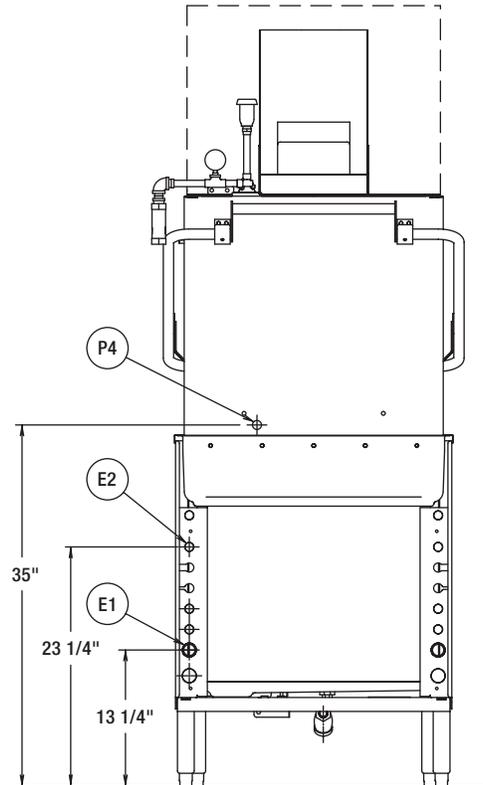
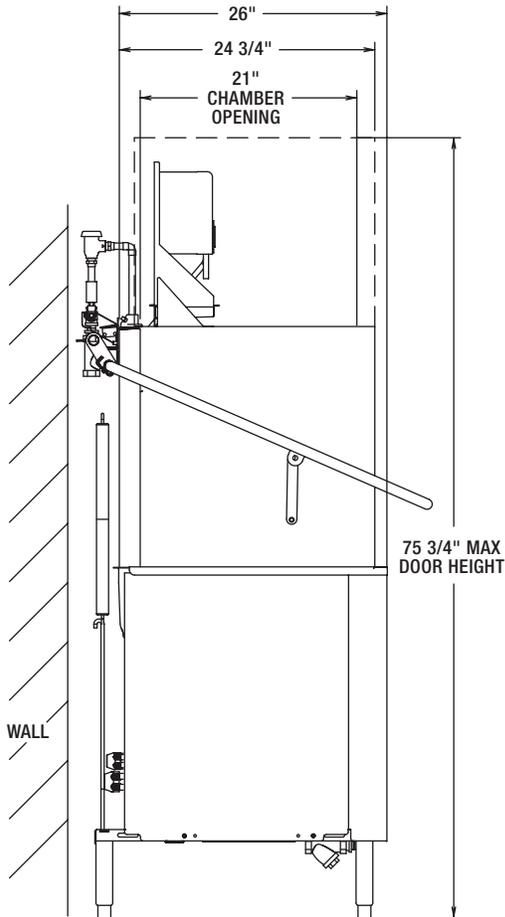
701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com





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AM15SCB CHEMICAL SANITIZING



⚠ WARNING

Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety and plumbing codes. Drain and fill line configurations vary, some methods are shown on this drawing.

AM15CB WITH ELECTRIC HEAT			
ELEC. SPECS	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208/240/60/1	25/32	30/40	30/40

CONNECTION INFORMATION (*AFF - ABOVE FINISHED FLOOR)

LEGEND

- E1 ELECTRICAL CONNECTION: MOTORS & CONTROLS (INCLUDING ELECTRIC HEAT). 1" OR 3/4" CONDUIT HOLE; 13-1/4" AFF.
- E2 ELECTRICAL CONNECTION: RINSE AGENT & SANITIZER FEEDERS, 1/2" CONDUIT HOLE. (DPS1 & DPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE. (RPS1 & RPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE; 23-1/4" AFF.
- P1 COMMON WATER CONNECTION: (W/ELECTRIC BOOSTER) (90°F WATER MIN.); 3/4" FPT; 7" AFF.
- P2 DRAIN: 1-1/2" MPT; 7-1/4" AFF.
- P3 DETERGENT PROBE SENSOR: REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" HOLE; 13" AFF.
- P4 DETERGENT FEEDER: REMOVE CAP PLUG TO ACCESS 7/8" HOLE; 35" AFF
- P5 RINSE AGENT FEEDER: 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE; 58" AFF.
- P6 SANITIZER FEEDER: (LOW TEMP MODE) 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE; 58" AFF.

AM15SCB CHEMICAL SANITIZING



701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

ELECTRIC TANK HEAT

PLUMBING NOTES:

WATER HAMMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.

RECOMMENDED WATER HARDNESS TO BE 3 GRAINS OR LESS PER GALLON FOR BEST RESULTS.

RECOMMENDED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER IS 15-25 PSI. IF PRESSURE IS HIGHER THAN 25 PSI, A PRESSURE REGULATING VALVE WITH INTERNAL THERMAL EXPANSION BYPASS, MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.

MISCELLANEOUS NOTES:

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT.

NET WEIGHT OF MACHINE: 304 LBS. W/BOOSTER
DOMESTIC SHIPPING WEIGHT: 390 LBS. W/BOOSTER

SIZE OF RACKS - 19-3/4" X 19-3/4"

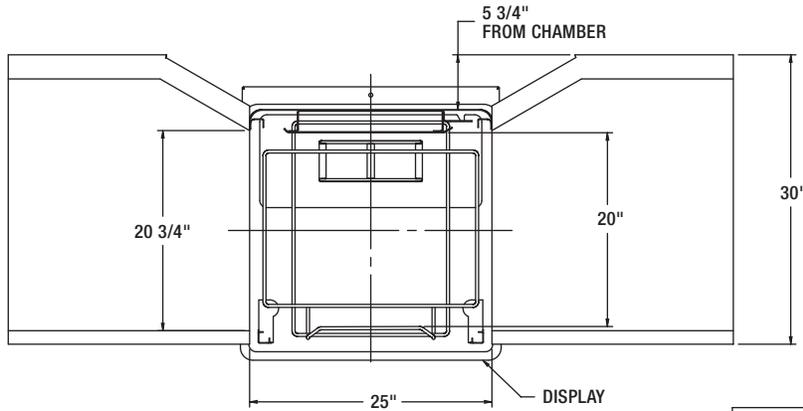
INCREASE ALL VERTICAL DIMENSIONS 3" IF FOOT-EXTENSIONS ARE USED.

	AM15CB Chemical Sanitizing
Machine Ratings (Mechanical) Racks per Hour (Max.)	65
Dishes per Hour (Average 25 per rack)	1,625
Glasses per Hour (Average 45 per rack)	2,925
Table to Table - Inside Tank at Table Connection (Inches)	25 1/4"
Overall Dimensions - (H x W x D) (Inches)	66.5" x 27" x 28.5"
Wash Motor H.P.	2
Wash Tank Capacity - Gallons	14
Wash Pump Capacity - Gallons per Minute - Weir Test	160
Electric Heating Unit (Regulated)	5 kw
Rinse - Minutes operated during hour of capacity operation	10.83
Seconds of rinse per rack	10
Rate of Rinse Flow - Gallons per Minute - at 20 lbs. Flow Pressure	4.4
Rinse Consumption - Gallons per Hour - Maximum - at 20 lbs. Flow Pressure	48.1
Rinse Cycle - Gallons per Rack - at 20 PSI Flow	.74
Peak Rate of Drain Flow - Gallons per Minute (Initial rate with full tank)	14
Shipping Weight Crated - Approx. lbs. - Unit only, with booster	390



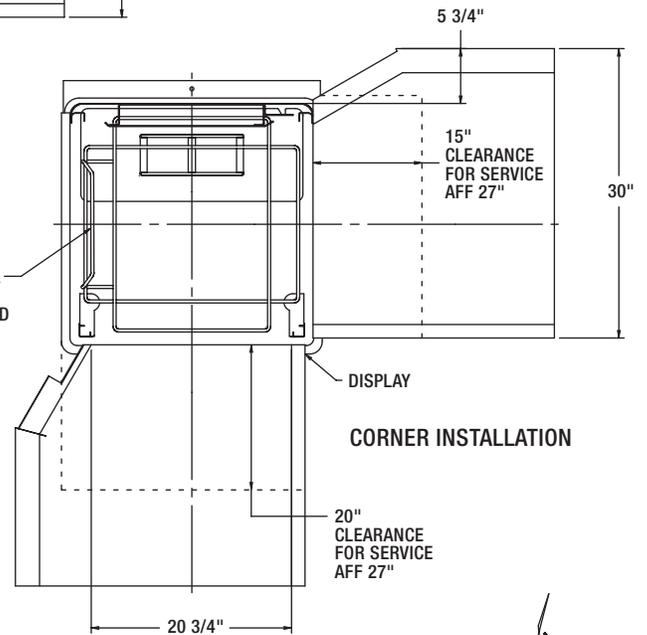
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AM15SCB CHEMICAL SANITIZING

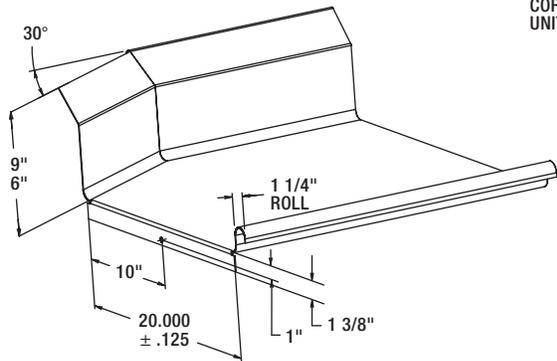


PASS THRU INSTALLATION

TOP INSIDE VIEW OF MACHINE



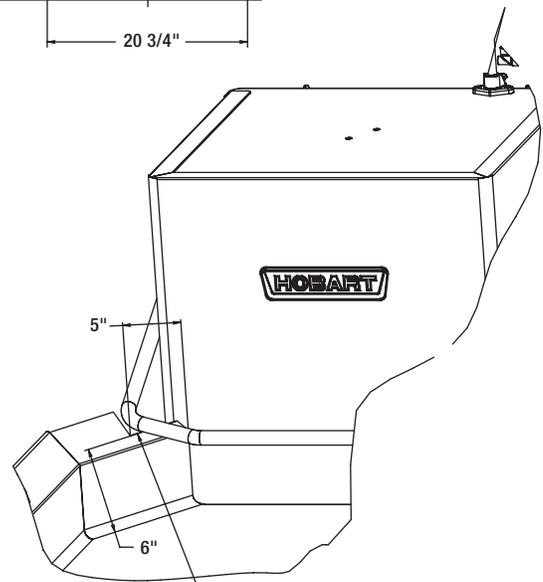
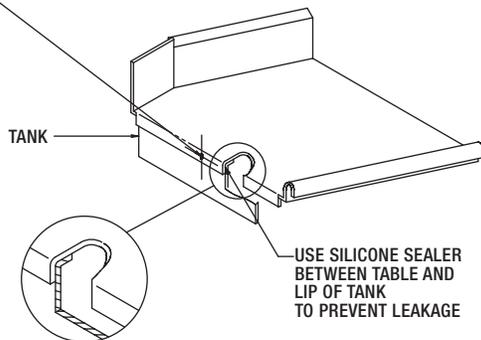
CORNER INSTALLATION



SUGGESTED TABLE DESIGN

NOTE RACK TRACK REPOSITION FOR CORNER INSTALLED UNITS

- DRILL Ø.344 HOLE THRU TANK WALL
- 5/16-18 SST TRUSS HD SCREW
- 5/16-18 SST LOCKWASHER
- 5/16-18 SST HEX HD NUT



A NOTCH MUST BE ADDED TO BACKSPASHES OVER 6" HIGH ON CORNER MACHINES TO PREVENT INTERFERENCE WITH DOOR MECHANISM. NOTCH MUST EXTEND 5" FROM FACE OF THE MACHINE.

AM15SCB CHEMICAL SANITIZING



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The microcomputer-based control system is built into the AM Select dishwasher. It is available in standard electrical specifications of 208/240/60/1, and is equipped with a reduced voltage pilot circuit transformer.

***CAUTION: CERTAIN MATERIALS, INCLUDING SILVER, ALUMINUM AND PEWTER ARE ATTACKED BY SODIUM HYPOCHLORITE (LIQUID BLEACH) IN THE CHEMICAL SANITIZING DISHWASHER MODE OF OPERATION. WATER HARDNESS MUST BE CONTROLLED TO 3 GRAINS OR LESS FOR BEST RESULTS. DO NOT WASH SLICER CARRIAGE IN DISH MACHINE.**

CONSTRUCTION: Drawn tank, tank shelf and feet constructed of 16 gauge stainless steel. Wash chamber and front trim panel above motor compartment are polished, satin finish. Frame is 12 gauge stainless steel, chamber is 18 gauge, and removable trim panels are 20 gauge.

CHAMBER LIFT: Chamber coupled by stainless steel handle, spring counterbalanced. Chamber guided for ease of operation and long life.

PUMP: With stainless steel pump and impeller, integral with motor assures alignment and quiet operation. Pump shaft seal with stainless steel parts and a carbon ceramic sealing interface. Easily removable impeller housing permits ease of inspection. Capacity 160 GPM. Pump is completely self-draining.

MOTOR: Built for Hobart, 2 H.P., with inherent thermal protection, grease-packed ball bearings, splash-proof design, ventilated. Single-phase is capacitor-start, induction-run type.

MICROCOMPUTER CONTROL SYSTEM: Hobart microcomputer controls, assembled within water-resistant enclosure, provide built-in performance and reliability.

The microcomputer control, relays and contactors are housed behind a stainless steel enclosure, hinged to provide easy access for servicing. The line voltage electrical components are completely wired with 105°C, 600V thermoplastic insulated wire with stranded conductors and routed through listed electrical conduit. Electrical components are wired with type ST cord. Line disconnect switch NOT furnished.

CYCLE OPERATION: The microcomputer-timing program is started by closing the doors, which actuates the door cycle switch. The microcomputer energizes the wash pump motor contactor during the wash portion of the program. After the wash, a dwell permits the upper wash manifold to drain. At the end of the dwell, the final rinse solenoid valve is energized. After the final rinse valve closes, Sani-Dwell permits sanitization to continue. The Rinse display remains on during this period, completing the program. If the micro-

computer is interrupted during a cycle by the door-cycle switch, the microcomputer is reset to the beginning of the program. **Chemical Sanitizing (65 racks per hour) – 50 Seconds:** 38 Second Wash, 2 Second Dwell, 10 Second Rinse. Other programs can be pre-selected by your Hobart service technician.

Manual wash cycle selector also provides selection of 2-, 4- or 6-minute wash cycles for heavier washing applications.

WASH: Hobart revolving stainless steel wash arms with unrestricted openings above and below provide thorough distribution of water jets to all dishware surfaces. Arms are easily removable for cleaning and are interchangeable. Stainless steel tubing manifold connects upper and lower spray system.

RINSE: Rotating rinse arms, both upper and lower, feature 14 rinse nozzles. The stainless steel upper and lower rinse arms are easily removable without tools for inspection and are interchangeable. Diaphragm-type rinse control solenoid valve mounted outside machine. Machine is equipped with special hot water vacuum breaker on downstream side of rinse valve – mounted 6" above uppermost rinse opening. Easy open brass line strainer furnished.

FILL: Microcomputer controlled fill valve installed on upstream side of rinse vacuum breaker. Ratio fill method is used giving the correct fill at any flowing water pressure. (20 PSIG minimum necessary for proper rinsing.)

DRAIN AND OVERFLOW: Large bell type automatic overflow and drain valve controlled from inside of machine. Drain automatically closed by lowering chamber. Drain seal is large diameter, high temperature "O" ring. Cover for overflow is integral part of the standpipe.

STRAINER SYSTEM: Equipped with large, exclusive self-flushing, easily removable perforated stainless steel, one-piece strainer and large capacity scrap basket. Submerged scrap basket minimizes frequent removal and cleaning.

HEATING EQUIPMENT: Standard tank heat is 5 KW electric immersion heating element.

OPTIONAL EQUIPMENT AT EXTRA COST – ELECTRIC BOOSTER HEATER: Electric booster with Sense-A-Temp™ technology adequately sized to raise 90°F inlet water to 120°F.

ACCESSORIES: 19³/₄" x 19³/₄" peg and combination dish racks. Splash shield for corner installations. End of cycle audible alarm (field activated). Delime notification (field activated). Desirable functional accessories can be furnished at added cost. See listed options and accessories on this specification sheet. Write to the factory for special requirements not listed above.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	62B
Equipment Description:	Dish Table
Use:	Dish Table is used to hold the dishes that have come out of the Dish-Machine.

**Note:*

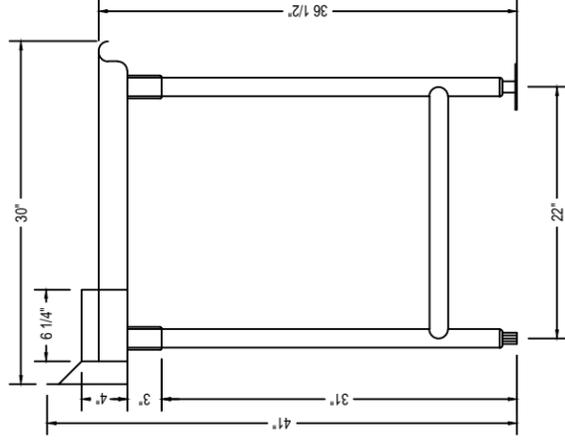
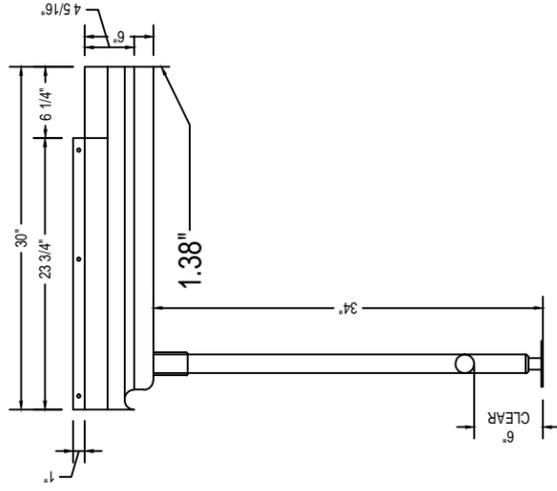
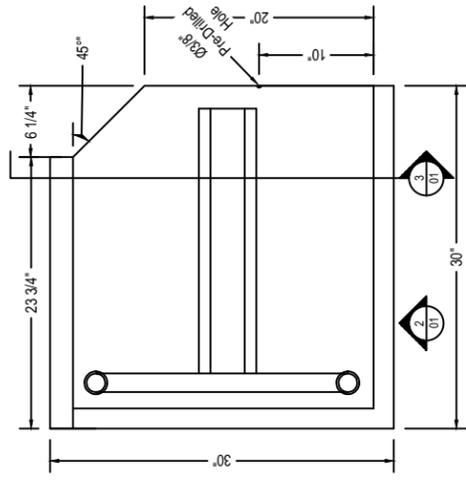
Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

GENERAL NOTES:

1. DRAWING IS PROVIDED AS A DESIGN INTENT REFERENCE ONLY. VERIFY ALL DIMENSIONS & DETAILS FOR CONSTRUCTIBILITY.
2. 3M DOUBLE SIDED TAPE TO BE APPLIED BETWEEN ALL REINFORCEMENT & TOPS/UNDERSHELVES.

GENERAL SPECIFICATIONS:

1. TOPS & SINKS 14 ga. SS #304 TOP.
2. REINFORCEMENT - UNEXPOSED: 1-1/2" X 4" X 1-1/2" X 14 GA.
3. REINFORCEMENT - EXPOSED: 1-1/2" X 4" X 1-1/2" X 14 GA. SS CHANNEL
4. LEGS & CROSSRAILS: 1-5/8" DIA. SS TUBING WITH FLANGED FEET ON FRONT LEGS. BACK LEGS TO BE BULLET FEET



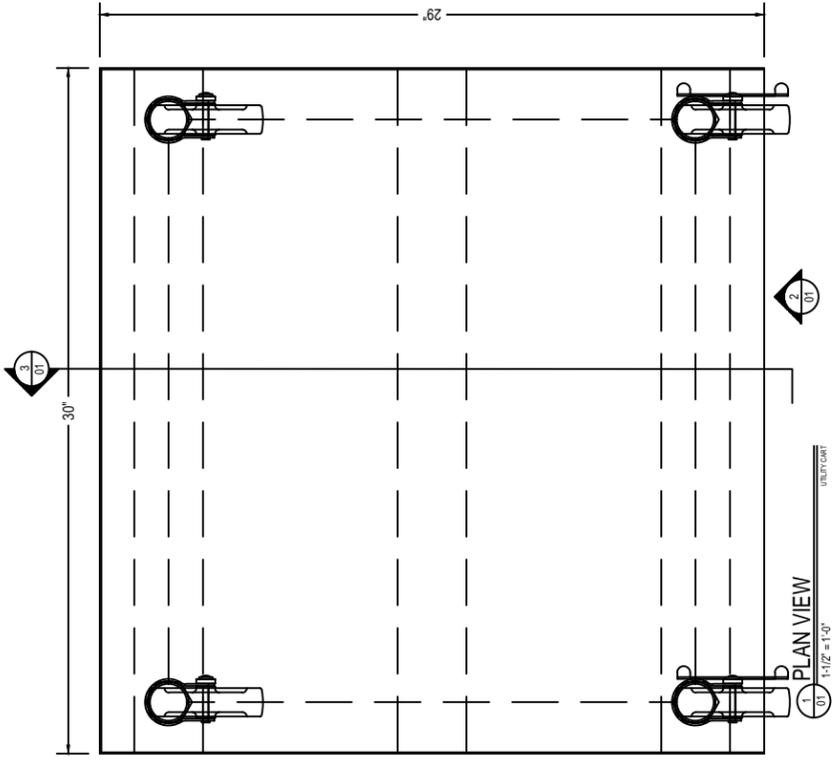


CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	66A
Equipment Description:	Drop-Off Table
Use:	Drop-Off Table used to hold dirty dishes

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

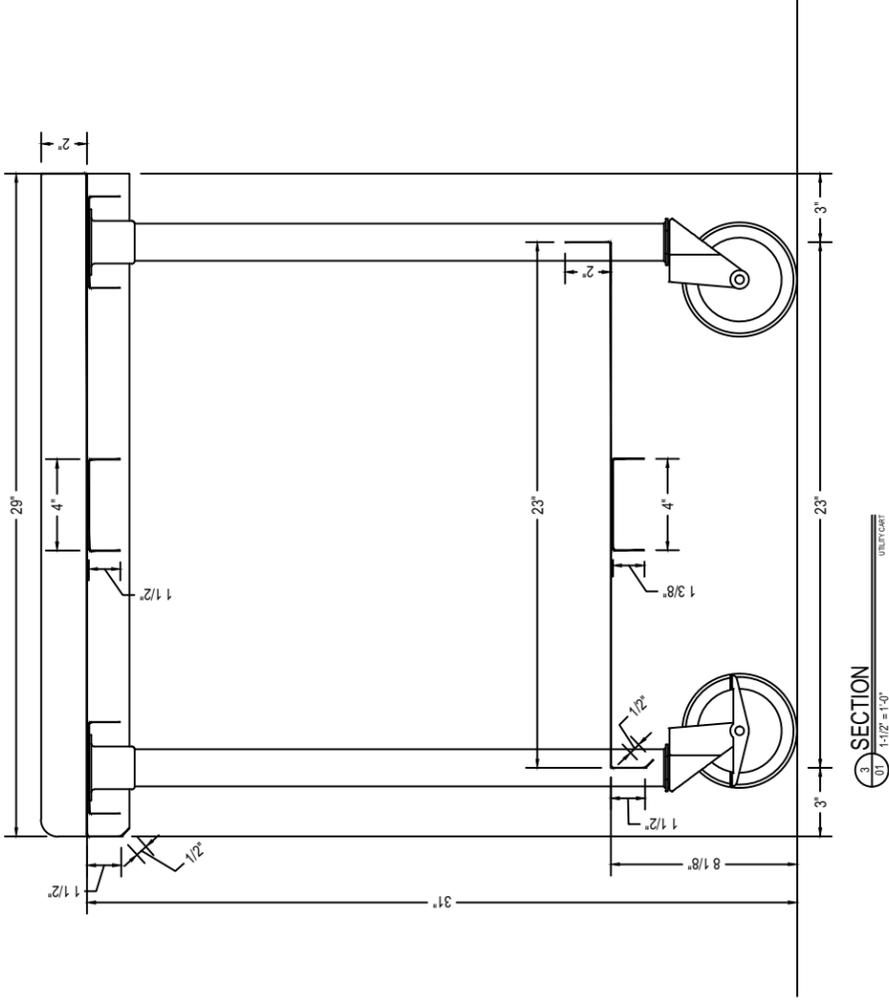
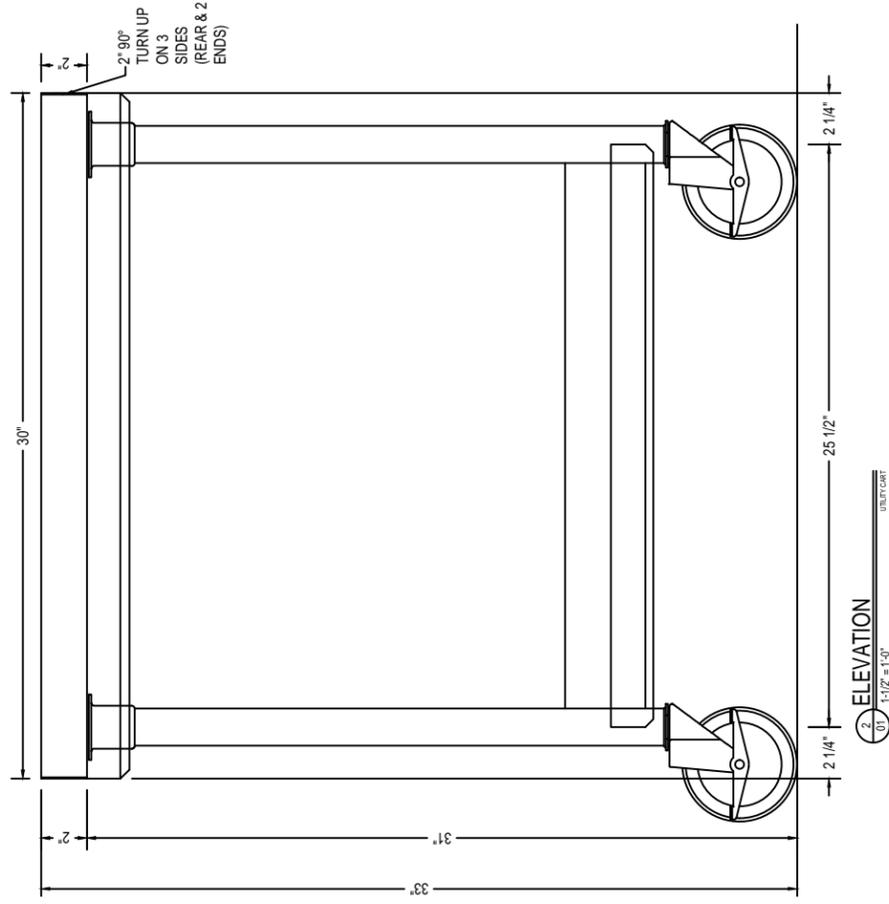


GENERAL NOTES:

1. DRAWING IS PROVIDED AS A DESIGN INTENT REFERENCE ONLY. VERIFY ALL DIMENSIONS & DETAILS FOR CONSTRUCTIBILITY.

GENERAL SPECIFICATIONS:

1. COUNTERTOP: #14 ga. SS #304 TOP WITH 1.5" X 4" X 1.5" X #14 ga. SS CHANNEL SUPPORTS.
2. TURN UP 2" ON 3 SIDES (REAR & BOTH ENDS)
3. LEGS: 1-5/8" DIAM. SS TUBING WITH SOCKETS AND 5" CASTERS WITH BRAKES (FRONT ONLY).
4. UNDERSHELF: #16 ga. SS #304 SHELF WITH 1.5" x 4" x 1.5" x #16 ga. SS CHANNEL SUPPORT.





CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	67
Equipment Description:	Refrigerated Counter Case
Use:	Self service refrigerated case for pre-packed beverages

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.

Oasis®

Product Specifications

ITEM NO. _____
 PROJECT: _____
 DATE: _____

Refrigerated Self-Service Counter Case



STD = FREESTANDING (-FS) / 33-3/4"H



OPT = COUNTER HEIGHT (-CH) / 33-3/4"H



OPT = UNDERCOUNTER HEIGHT (-UC) / 32-3/4"H



- CO3324R
- CO4324R
- CO5324R
- CO6324R

- Lengths include end panels
- 36-1/4"L x 24-1/8"D x 33-3/4"H
 - 47-1/4"L x 24-1/8"D x 33-3/4"H
 - 59-1/4"L x 24-1/8"D x 33-3/4"H
 - 71-1/4"L x 24-1/8"D x 33-3/4"H

STANDARD FEATURES

- NOTE: ADD SUFFIX TO MODEL # LISTED ABOVE BASED ON MODEL CONFIGURATION CHOSEN BELOW
- Breeze~E (Type-II) w/ EnergyWise s/c refrigeration (rear access)
- Blue Fin coated coil
- Casters (non-locking) w/ levelers
- Compressor air rear intake, front discharge at toe kick. Front and rear panels cannot be blocked. Must remain 4" from wall
- Condensate pan (self-contained refrig. only)
- Flat front panel
- Integrated average product temperature of 40°F or less
- LED 3500K top light(s)
- One piece formed ABS plastic tub
- One year parts & labor; 5 year compressor warranty
- Removable deck pans provide complete access to evaporator coil & refrigeration connections
- Toe kick, black

Features	Standard	Options
MODEL CONFIGURATION	<input type="checkbox"/> Freestanding (-FS) Counter ht. 33-3/4"H; freestanding unit w/2 end panels. Top & front panels positioned between end panels	<input type="checkbox"/> Counter height (-CH) Counter ht. 33-3/4"H; Top & front panels extended over end panels to blend w/adj. counters (supplied by others) <input type="checkbox"/> Undercounter height (-UC) Undercounter ht. 32-3/4"H; front panel extends over end panels to blend w/adj. counters (supplied by others). Counter surface (supplied by others) extends over top of unit
EXTERIOR COLOR	<input type="checkbox"/> Laminated (non-premium) Confirm pattern/grain direction	<input type="checkbox"/> Laminated (premium) Confirm pattern/grain direction <input type="checkbox"/> Stainless steel exterior
INTERIOR COLOR	<input type="checkbox"/> Black interior	<input type="checkbox"/> Stainless steel interior
END PANEL LEFT	<input type="checkbox"/> Square full end panel w/mirror	<input type="checkbox"/> Curved end panel w/mirror (-FS model only) <input type="checkbox"/> No end panel w/ synchronized defrost
END PANEL RIGHT	<input type="checkbox"/> Square full end panel w/mirror	<input type="checkbox"/> Curved end panel w/mirror (-FS model only) <input type="checkbox"/> No end panel w/ synchronized defrost
EXTERIOR BACK PANEL	<input type="checkbox"/> Solid back panel, black	<input type="checkbox"/> Solid back panel, stainless steel
ELECTRICAL CONNECT	<input type="checkbox"/> 6' Straight blade power cord (self-cont.)	<input type="checkbox"/> 6' Locking power cord (self-cont.) <input type="checkbox"/> Electrical leads (remote)
REFRIGERATION	<input type="checkbox"/> Breeze~E (Type-II) w/ EnergyWise s/c refrigeration (rear access)	<input type="checkbox"/> Breeze~E (Type-II) w/ EnergyWise s/c refrigeration (front access)(w/ 2"D open rear wall spacer) <input type="checkbox"/> Note: Remote doesn't incl Conds unit. Floor drain reqd. <input type="checkbox"/> 1 Remote w/thermostat, solenoid & TXV (front access) <input type="checkbox"/> 2 Remote w/thermostat, solenoid & TXV (rear access)
MISCELLANEOUS		<input type="checkbox"/> Second year parts & labor warranty (excludes compressor)
ACCESSORIES		<input type="checkbox"/> 2"D Full chimney rear wall spacer (front access only) <input type="checkbox"/> 2"H, 6.5"D Display riser(s) for lower display <input type="checkbox"/> Night curtain, retractable, non-locking <input type="checkbox"/> Solid security cover, removable, locking

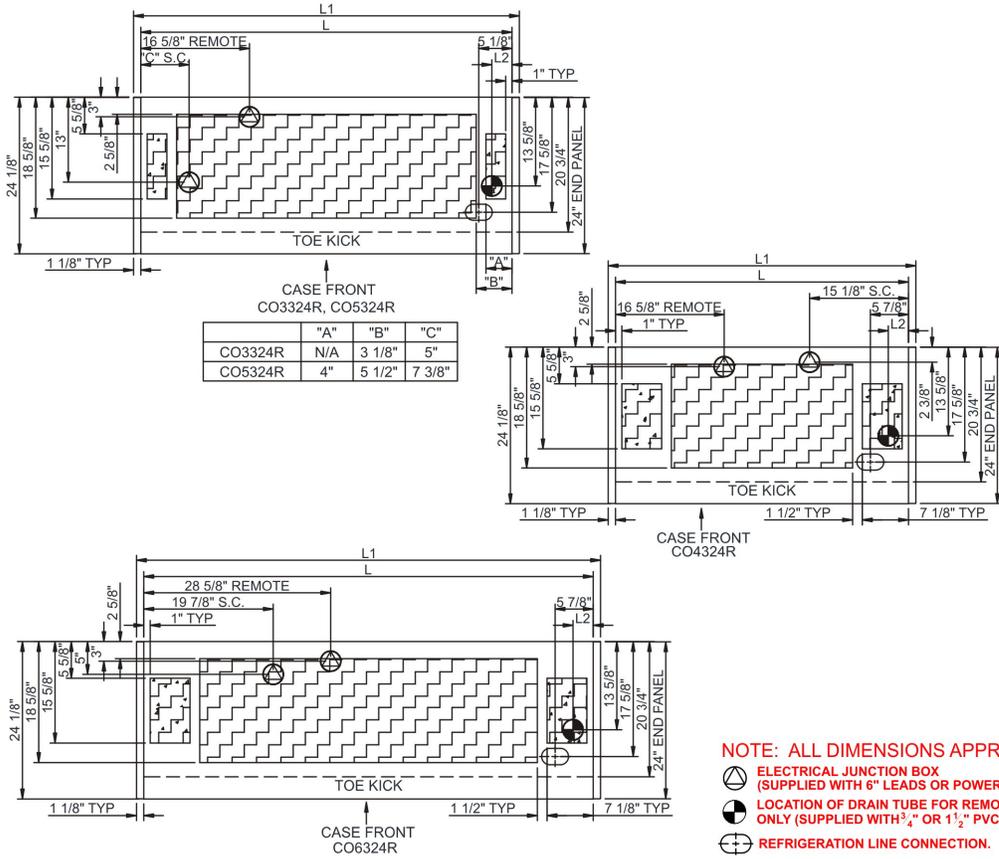
Option Notes: 1 - See tech spec for remote load reqmts
 2 - See tech spec for remote load reqmts

Oasis®

Product Specifications

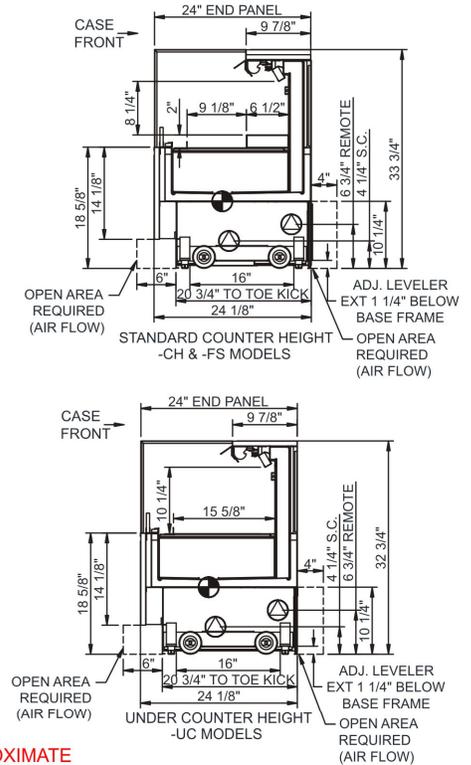
Intended Environment: Type II - Designed to operate in ambient conditions of 80°F and 60% relative humidity unless noted otherwise in system information below.		
Zone	Intended Product To Be Displayed	Warmest Avg Prod Temp ° F
1	Packaged refrigerated products	40

PLAN VIEW



	"A"	"B"	"C"
CO3324R	N/A	3 1/8"	5"
CO5324R	4"	5 1/2"	7 3/8"

SIDE VIEW



NOTE: ALL DIMENSIONS APPROXIMATE

- ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6" LEADS OR POWER CORD).
- REMOTE FLOOR SINK & UTILITIES ACCESS AREA.
- LOCATION OF DRAIN TUBE FOR REMOTE REF. ONLY (SUPPLIED WITH 3/4" OR 1 1/2" PVC TUBE).
- REFRIGERATION LINE CONNECTION.
- SELF-CONTAINED CASE SERVICE ACCESS AREA.
- DRY CASE SERVICE ACCESS AREA.

Model Technical Specifications

Model	L"	L1"	L2"	System Circuit Volts	Phs	Freq	Amps ***	Watts	Wires	NEMA Plug	SST	Conv. Rack BTUH	Para. Rack BTUH	Est Wt		
CO3324R	N/A	36.25	2.38	Remote(Type II)	Circuit #1	110-120	1	60	1.20	46	2+G	Leads Multiple	20.00	1469	1360	500
				Self-Contained	Circuit #1	110-120	1	60	12.00	1,050	2+G	5-15P or L5-15P	N/A	N/A	N/A	
CO4324R	N/A	47.25	3.13	Remote(Type II)	Circuit #1	110-120	1	60	1.32	66	2+G	Leads Multiple	20.00	1944	1800	600
				Self-Contained	Circuit #1	110-120	1	60	12.00	1,053	2+G	5-15P or L5-15P	N/A	N/A	N/A	
CO5324R	N/A	59.25	3.13	Remote(Type II)	Circuit #1	110-120	1	60	1.60	76	2+G	Leads Multiple	20.00	2592	2400	700
				Self-Contained	Circuit #1	110-120	1	60	16.00	1,204	2+G	5-20P or L5-20P	N/A	N/A	N/A	
CO6324R	N/A	71.25	3.13	Remote(Type II)	Circuit #1	110-120	1	60	1.64	85	2+G	Leads Multiple	20.00	2938	2720	1,000
				Self-Contained	Circuit #1	110-120	1	60	16.00	1,211	2+G	5-20P or L5-20P	N/A	N/A	N/A	

*** Does not include electric defrost on freezer models.

Important Notes:

- 1) ELECTRICAL NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
- 2) 33" Minumum entry door clearance required (w/out shipping skid)
- 3) Performance issues (product temperatures, water on floor, etc.) caused by adverse conditions are not covered by warranty.
- 4) Keep unit at least 15' from exterior doors, overhead HVAC vents, or any air curtain disruption.
- 5) Do not expose unit to direct sunlight or any heat source (ovens, fryers, etc.).

⚠ WARNING: This product can expose you to chemicals, including Urethane (Ethyl Carbamate), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Regulatory Approvals:	
All Models	Accordance with AHRI Std 1200 ETL Listed to UL 471 ETL Listed to CAN/CSA 22.2 No. 120 ETL Sanitation to NSF 7



In Accordance with
AHRI Std 1200

DOE 2017
Energy Efficiency
Compliant

888 E. Porter Rd.
Muskegon, MI 49441
Ph. 231-798-8888
Fx. 231-798-4960
www.structuralconcepts.com

Note: Information is subject to change at any time.
Visit www.structuralconcepts.com for the most current specs.

Revised 11/23/2020

20489532





CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	69B
Equipment Description:	Simplicity Bubbler Mini-Quad
Use:	Drink Dispenser

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



SIMPLICITY™ BUBBLER® MINI-QUAD

Project	Date	Models	Item#	Quantity
		CS-4E-16, CS-4E-16-S, CS-4E-22, CS-4E-22-S		



model CS-4E-16

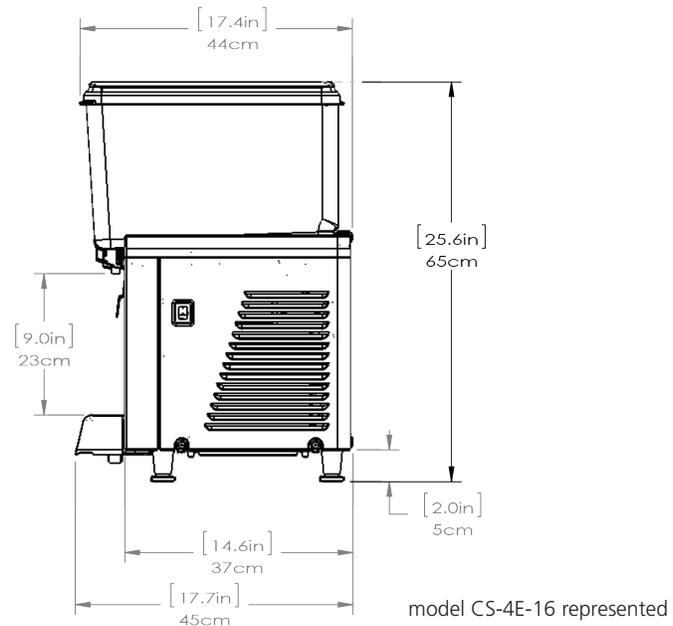
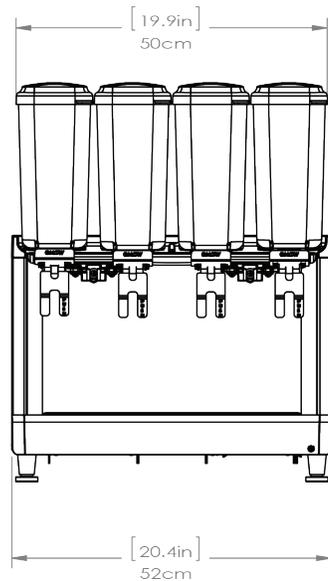
Features

- Pre-mix dispenser with stainless steel base and clear plastic bowls.
- Spray or Agitation model available.
- Agitation function for fresh juices, coffees, or teas with minimal foaming system.
- Spray function attracts more customers with dynamic moving product.
- New easy-off bowl release system for faster and easier assembly and disassembly.
- Compact size of 20.4" (52 cm) wide saves valuable counter space.
- Can be placed side by side, due to air intake from bottom and exhaust to back.
- Dispense 4 flavors in 2.4 gallon (9 L) easy-clean bowls with 9" (23 cm) cup clearance.
- User friendly design enables machine to dispense product till the very last drop.
- Less wear, providing longer lifetime of parts.
- Fewer removable parts to simplify cleaning and reduce maintenance.
- Temperature range from 35 - 41° F (1.7 - 5° C).



Models & Dimensions

Simplicity™ Bubbler® Mini-Quad



Specifications

Model	Description	Electrical	Product Dimensions (H x W x D)	Ship Weight in Two Boxes
CS-4E-16 Base: (231-00234) Bowl: (231-00237)	(4) 2.4 gallon (9 L) bowls, agitator model. cULus, NSF Certification	115V / 60 Hz / 8.5A	25.5" x 20.4" x 17.7" (65 cm x 52 cm x 45 cm)	Total: 110 lbs. (50 kg) Base: 73 lbs. (33 kg) Bowl: 38 lbs. (17 kg)
CS-4E-16-S Base: (231-00236) Bowl: (231-00238)	(4) 2.4 gallon (9 L) bowls, spray model. cULus, NSF Certification	115V / 60 Hz / 8.5A	25.5" x 20.4" x 17.7" (65 cm x 52 cm x 45 cm)	Total: 110 lbs. (50 kg) Base: 73 lbs. (33 kg) Bowl: 38 lbs. (17 kg)
CS-4E-22 Base: (231-00234) Bowl: (231-00237)	(4) 2.4 gallon (9 L) bowls, agitator model. cULus, NSF, CE, CCC, KTC Certification	230V / 50/60 Hz / 4A	25.5" x 20.4" x 17.7" (65 cm x 52 cm x 45 cm)	Total: 110 lbs. (50 kg) Base: 73 lbs. (33 kg) Bowl: 38 lbs. (17 kg)
CS-4E-22-S Base: (231-00236) Bowl: (231-00238)	(4) 2.4 gallon (9 L) bowls, spray model. cULus, NSF, CE, CCC, KTC Certification	230V / 50/60 Hz / 4A	25.5" x 20.4" x 17.7" (65 cm x 52 cm x 45 cm)	Total: 110 lbs. (50 kg) Base: 73 lbs. (33 kg) Bowl: 38 lbs. (17 kg)

Options

Condenser Filter (210-00118) - Protect your condenser with a simple and easy to clean filter

Merchandiser Kit (231-00293) - Attract more customers to unit with extra graphics

BPA-Free Bowl (231-00009T) - Dishwasher safe 9L bowl

BPA-Free Lid (210-00125T) - Dishwasher safe lid for 9L bowl

BPA-Free Pump Cover (210-00128T) - Dishwasher safe

Liquid Autofill Control Box (250-00051) - Not for use with RO water systems



Grindmaster-Cecilware™ 4003 Collins Lane, Louisville, KY 40245 USA

Tel: +1.502.425.4776 / 800.695.4500 (USA & Canada only) • Fax: +1.502.425.4664 • www.gmcw.com • Email: info@gmcw.com



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	70
Equipment Description:	Speed Fill Faucet
Use:	Prep Sink Faucet

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

**This Model is for Informational & Dimensional Purposes ONLY.
This is NOT a T&S Production Model at this Time**

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0432 MOD w/ 078X,
B-0109-07, 004R, 000821-40,
016795-45, B-0020-H, 002864-40

Item No.

This Space for Architect/Engineer Approval

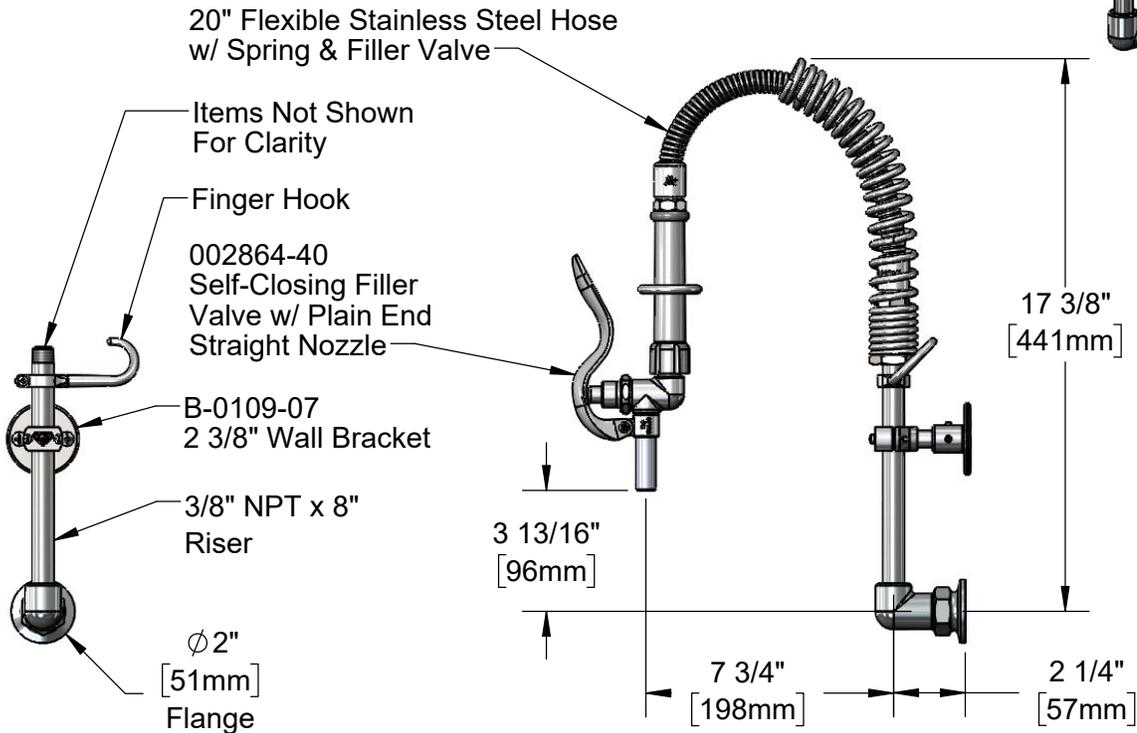
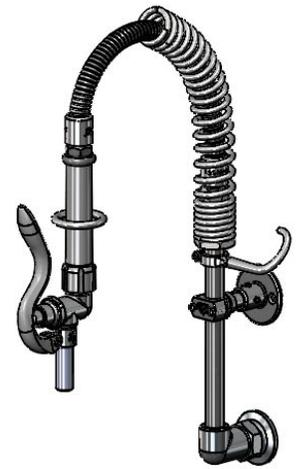
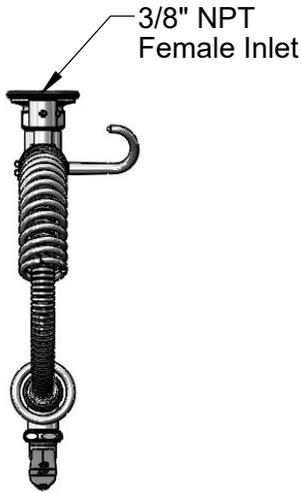
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:

Single Hole Wall Mount Pot Filler w/ Ø2" Flanged Elbow, 8" Riser, Wall Bracket, Spring, 20" Flexible Stainless Steel Hose, Self-Closing Filler Valve w/ Plain End Straight Nozzle & 3/8" NPT Female Inlet

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV Non-Compliant
Product Not Designed/Intended for
Commercial Warewashing in North America



CHIPOTLE MEXICAN GRILL – KITCHEN EQUIPMENT MANUAL

Equipment Number:	71
Equipment Description:	Quesadilla Press
Use:	Used for production of quesadillas

**Note:*

Refer to A130 for exact model number of equipment used as the following cut sheet may contain references to more than one model number. Not all equipment listed in this Manual may be used on a particular project, refer to A130 for list of equipment used.



THE Sōta™



Project _____

Item No. _____

Quantity _____

PERFORMANCE

Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the Sōta provides superior cooking performance while requiring less space and consuming less energy.

VENTILATION

- UL (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizzas
 - Results: 0.64 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.

EXTERIOR CONSTRUCTION

- Powder coated, corrosion-resistant steel outer wrap and door
- Die-cast aluminum front panels with matte-chrome accents
- Cool-to-touch exterior; all surfaces below 50°C
- Ergonomic matte-chrome door handle
- 4-inch adjustable legs

INTERIOR CONSTRUCTION

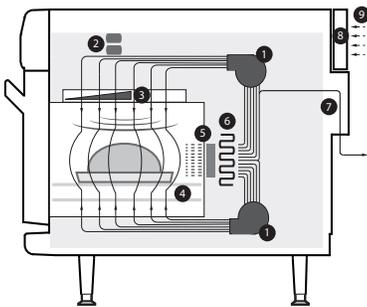
- 201/304 stainless steel
- Fully welded and insulated cook chamber
- Removable rack and lower jetplate

STANDARD FEATURES

- Independently-controlled dual motors for vertically-recirculated air impingement
- Top-launched microwave system
- Stirrer to help ensure even distribution of air and microwave
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- External air filtration
- Vent catalyst to further limit emissions and odors
- LED timer counts down last 30 seconds of cook time
- Smart menu system capable of storing up to 256 recipes
- Flash firmware updates via smart card
- Single or dual-temperature interface
- Field-configurable for single or multiphase operation (requires service call)
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology* (U.S. only)
- Stackable (requires stacking stand)
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

COMES WITH STANDARD ACCESSORIES

- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 2 Solid Aluminum Pans (i1-9496)
- 1 Aluminum Paddle (i1-9716)



1. Blower Motors
2. Microwave System
3. Stirred Impinged Air (Top) and Microwave
4. Impinged Air (Bottom)
5. Catalytic Converter
6. Impingement Heater
7. Vent Tube Catalyst
8. Air Filter
9. Inlet Air for Cooling Electronic Components



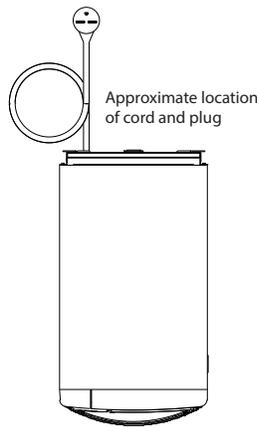
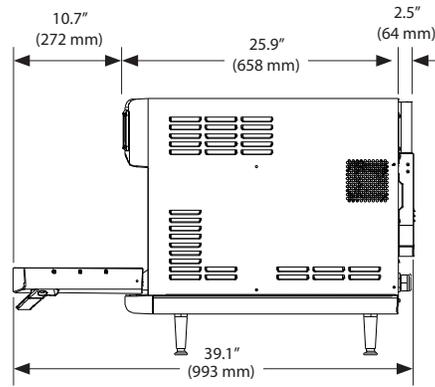
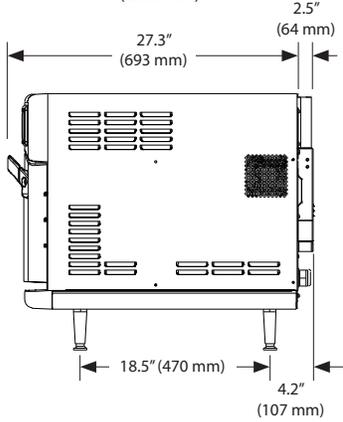
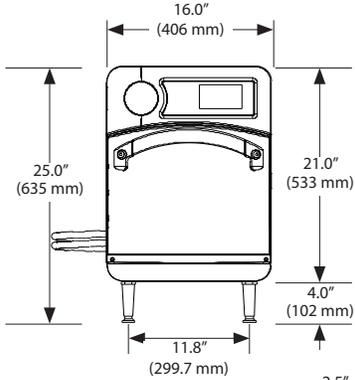
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes, please email ventless.help@turbochef.com

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



- US, CAN, LA (NEMA 6-30P)
- US, CAN – SINGLE MAG (NEMA 6-20P)
- UK, BK (IEC 309, 3-pin)
- UK – SINGLE MAG 13 A (BS1363)
- EU – SINGLE MAG 16 A (CEE7/7)
- JK (NEMA L6-50, PSE, 3-blade)
- JD (NEMA L6-50, PSE, 4-blade)
- ED, BD, SD (IEC 309, 4-pin)
- EW, KW (IEC 309, 5-pin)
- AU (Clipsal, 5-pin)

DIMENSIONS

Single Units		
Height	25.0"	635 mm
Width	16.0"	406 mm
Depth	29.8"	757 mm
Weight: Standard / Single Mag	170 lb. / 135 lb.	77.1 kg / 61 kg
Cook Chamber		
Height	7.2"	183 mm
Width	12.5"	317 mm
Depth	10.5"	266 mm
Volume	0.54 cu.ft.	15.4 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	5"	102 mm
Sides	1"	25 mm

SHIPPING INFORMATION

U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid.
 International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.

Box size: 37" x 24" x 37" (940 mm x 610 mm x 940 mm)
 Crate size: 38" x 26" x 38" (965 mm x 660 mm x 965 mm)
 Item class: 110 NMFC #26710 HS code 8419.81

Approximate boxed weight (standard/single mag): 205 lb. (93 kg) / 170 lb. (77.1 kg)
 Approximate crated weight (standard/single mag): 275 lb. (125 kg) / 240 lb. (109 kg)

Minimum entry clearance required for box: 24.5" (622 mm)
 Minimum entry clearance required for crate: 26.5" (673 mm)

ELECTRICAL SPECIFICATIONS

SINGLE PHASE			
US/Canada	i1-9500-1	208/240 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
US/Canada – Single Mag 20 A	i1-9500-104	208/240 VAC, 60 Hz, 20 amps Max Input: 4.2/4.8 kW, MW: 1.9 kW, HTR: 4.0/4.2 kW	
Europe (UK)	i1-9500-2-UK	230 VAC, 50 Hz, 27 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Europe (UK) – Single Mag 13 A	i1-9500-105-UK	230 VAC, 50 Hz, 13 amps Max Input: 3 kW, MW: 1.9 kW, HTR: 2.7 kW	
Europe (EU) – Single Mag 16 A	i1-9500-106-UK	230 VAC, 50 Hz, 16 amps Max Input: 3.6 kW, MW: 1.9 kW, HTR: 2.7 kW	
Brazil (BK)	i1-9500-6-BK	220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Latin America (LA)	i1-9500-7-LA	220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Japan (JK)	i1-9500-8-JK	200 VAC, 50 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Japan (JK)	i1-9500-10-JK	200 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
MULTIPHASE			
Europe Delta (ED)	i1-9500-3-ED	230 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Europe Wye (EW)	i1-9500-4-EW	400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Australia Wye (AU)	i1-9500-5-AU	400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Japan Delta (JD)	i1-9500-9-JD	200 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Japan Delta (JD)	i1-9500-11-JD	200 VAC, 60 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Korea/Middle East Wye (KW)	i1-9500-12-KW	400 VAC, 60 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Korea/Middle East Delta (SD)	i1-9500-13-SD	230 VAC, 60 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	

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 Fax: +1 214.379.6073 | www.turbochef.com

⚠ TurboChef recommends installing a type D circuit breaker for European installations.

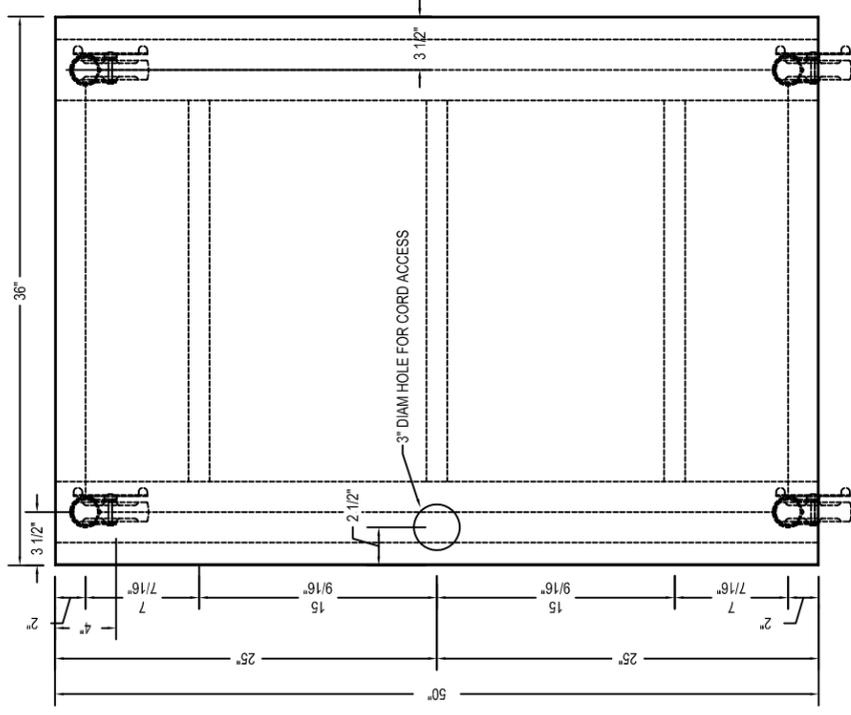


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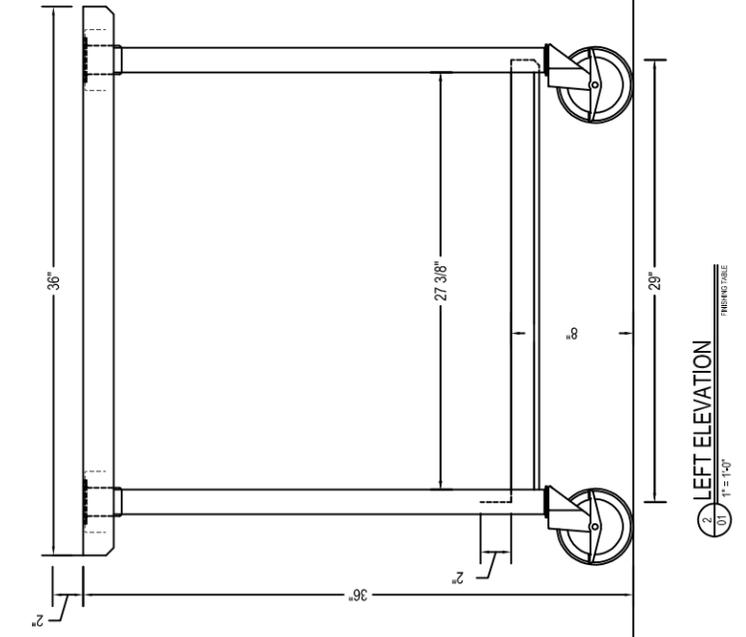
Equipment Number:	73A or 73B
Equipment Description:	TurboChef Table
Use:	Stainless steel table to hold Quesadilla Press

**Note:*

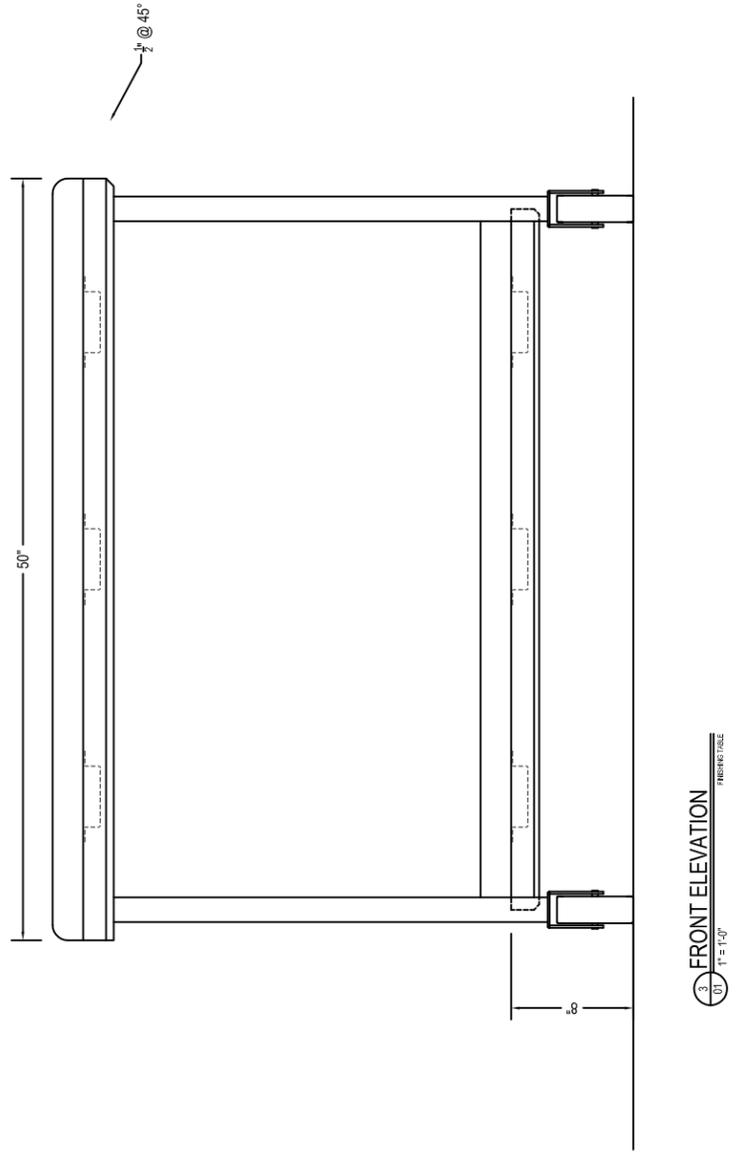
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1 PLAN VIEW
1" = 1'-0"



2 LEFT ELEVATION
1" = 1'-0"



3 FRONT ELEVATION
1" = 1'-0"

GENERAL NOTES:

- DRAWING IS PROVIDED AS A DESIGN INTENT REFERENCE ONLY. VERIFY ALL DIMENSIONS & DETAILS FOR CONSTRUCTIBILITY.
- GENERAL SPECIFICATIONS:**
- COUNTERTOP: #14 ga. SS #304 TOP WITH 14 ga. SS CHANNEL SUPPORTS.
 - LEGS: 1-5/8" DIAM. #16 ga. SS TUBING WITH SOCKETS AND 5" CASTERS WITH 2 LOCKING, 2 NON-LOCKING.
 - UNDERSHELF: #18 ga. SS #304 SHELF WITH 1.5" x 4" x 1.5" GALVANIZED CHANNEL SUPPORT.



ADDRESS: 1401 WYNDROP STREET SUITE 300
DENVER, CO 80202
PHONE: (303) 556-4000
WEBSITE: www.chipotle.com

FOR DESIGN INTENT ONLY. VERIFY ALL DIMENSIONS.

DRAWING NAME:
50" TURBOCHEF TABLE

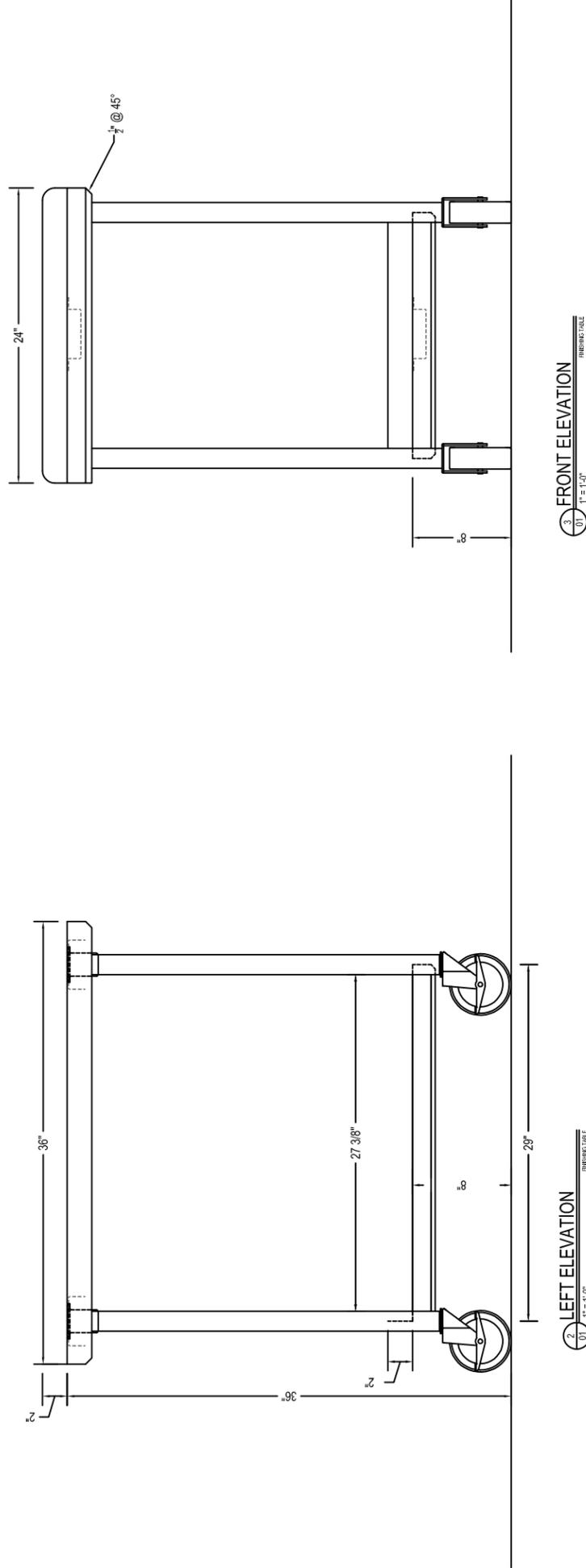
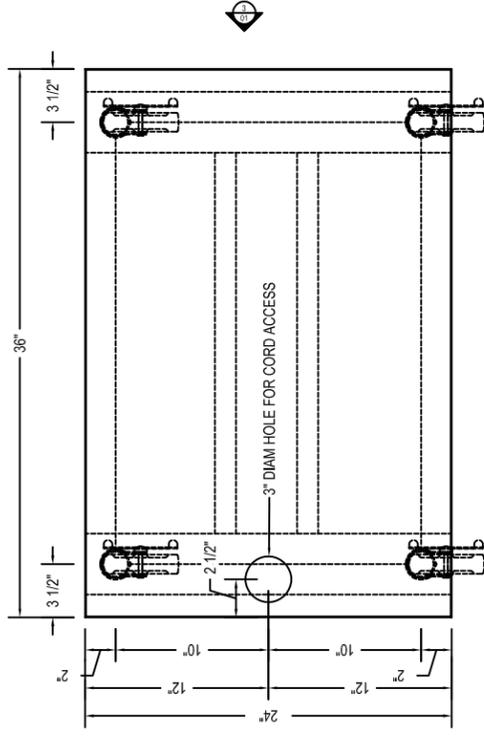
SCALE: AS SHOWN
DATE: 01/25/2021
REVISION: ORG

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DRAWING NAME:
24" TURBOCHEF TABLE

SCALE: AS SHOWN
DATE: 01/25/2021
REVISION: DRG